

Por mas de cuatro mil anos, el té ha sido una parte esencial de la vida cotidiana en relacion a nuestra salud, bienestar, relaciones interpersonales, y al desarrollo de nuestra cultura y artes independientes. El té es un lesorio precioso para el mundo y para las funciones diarias de la existencia humana.

La pura function medicinal original del las hojas del te ha evolucianodo para incluir oftas alternativas. El te puede ser no termentado, parcialmente fermentado y completamente fermentado. Hay un gran numero de tradiciones de hacer y tomar te de acuerdo con las diversas ubicaciones geográficas, razas y culturas. Sin embango, lo que es mas valorado en el mundo del te es su cultura y esprittu inherentes, por el cual este ha sido llamado del farté de Té y el Espirtu de Tessemo," o el "Camino del Té". Sin el arte de Te, se volveria solamente una betida para satifacer la sed.

Mas aun que la mayoria de las empresas protesionales en la región de la costa este de los EE UU, que se especializan en el te y el equipo para hacer te, Fang Gourmet Tea ofrece una selección amplia y variada para los amantes del te. Combinando té con varios estilos de accesorios refinados,

Fang Gourmet Tea se compromete a promover el espíritu de tesismo

el espíritu de tesismo.
El té pronueve el bienestar lisco y espiritual d'ariamente.
Fang Gourmet Tea te invita a experimentar la unidad
del te, el Zen, ya compartir las sensaciones tilmitadas
que el te nos ofrece..

For over four thousand years, Tea has been an integral part of daily life in relation to health, wellness, and interpersonal relationships to the development of culture and liberal arts. Tea is a precious treasure to the world and to the daily functions of human existence.

and to the darly functions of human existence.

Tea leaves, from their original pure medicinal function, have evolved to include non-leirmented tea, partially termented tea, and completely fermented tea. There are diverse tea making and drinking traditions in accordance with different geographic locations, ethnicities, and cultures. However, what is most treasured in the world of tea is its culture and spirit which lead to "the Art of Tea" and "the Spirit of teasin,"-- or the spirit of the "way of tea." Without the "Art of tea", it becomes merely a drink for quenching thirst.

As the most professional enterprise in the US east coast region specializing in tea and tea-making equipment, Faing Gourmet Tea ofters tea-lovers a wide selection of world-renowed tea. Combining tea and various styles of refined tea accessories,

Fang Gourmet Tea is committed to the promotion of the spirit of teaism.

Of teaism.
Promoting physical and spiritual wellness in daily life,
Fang Gourmet Tea invites you to experience the unity of tea
and Zen and to fulfill the unlimited sensation of tea





Fang Gourmet Tea Sunrise Plaza, 136-25 Roosevelt Ave., Flushing, NY 11354 Tet. 718 -762 5904 888-888-0216 www.fangtea.com 從健康保健、人際關係交流 到人文藝術的開展, 一直都與人類生活息息相關。 是這個世界的珍貴寶藏。 茶葉從最初純粹的藥用功能 進步到有不發酵茶、 半羧酸茶、



芳茗軒 為美東地區最與業的茶葉茶器專賣店。 為愛茶人賦集了各種世界名茶, 配合各種風格的芳茗華

精緻茶具, 致力宣揚茶道精神.

推廣從生活養生中, 以精神健康與 身體健康為目標, 實踐茶禪一味, 品顏無限茶趣。



茶、それは中国で四千年以上の飲用歴史を誇り、 健康から人の交流。更には文化芸術の発展に 至るまで、長らく人類の生活と密接に関わってきた、 世界の貴重な宝物です。

世界の資庫な気物です。
※の要は、当初更ら業用に用いられていたのが
進歩を遂げ、今や発酵等、半定酵等、全発酵等
など様々な種類が開発されています。
そして地域や民族によって、
実に様々な淹れ方が
あります。
しかしながら、茶の世界の中で最も重要なのは、
茶を通して行まれる文化が・精神的素強と、
そこから生まれた茶芸の文化歌びに茶道の精神です。
もしこれらの文化が失われれば、茶も所談論きを縮すだけの、ただの飲み物でしかありません。

方名軒(ホウメイケン)は、アメリカ東海岸で 常の葉と希望を取り扱う専門店で、茶を愛する方々のために世界中から有名な茶葉を取り寄せる一方、 方名軒の題ある各種の素器と併せて、希道精神の 伝播に尽力しています。現に労者前は、 茶を通じた乗りある生活団智に基づく精神と 肉体の健康機持を契勝しつ、 茶組一味の実践を 目標とし、赤に秘める無限の趣を是非替様に 味わって頂きたいと願っております。



每次推出 各種珍稀品種好茶邀您來品飲

6/25~27 武夷岩茶奇韻

7/9~11 客家擂茶

7/16~18 和諧自然五色茶

8/6~8 深山

深山雲霧出好茶-極品大禹嶺

8/13~15 鳳凰單欉

現場可體驗手拉胚作陶、彩繪瓷杯

11:00AM-7:00PM

地點 法拉盛喜來登酒店(地下一樓) 135-20 39thAve. Flushing, NY 11354

Store Location: Toll Free: 888 888-0216 135-25 Roosevelt Ave. Flushing, NY 11354 www.fongtea.com



Fang Gourmet Tea cordially invites you to experience the distinctive collection of scarce and precious tea at the following tea tasting events:

6/25~27 Unique Sensation-Wu Yi Rock Tea

7/9~11 Hakka Pestled Tea

7/16~18 Harmonious and Natural

Five Colored Tea

8/6~8 Fine Tea from Deep Misty Mountain:

Premium Da Yu Ling Oolong

8/13~15 Phoenix Dan Chong (Single Bush)

Alsa, experience firsthand the joys of creating wheel-thrown pottery and glazing porcelain teacups

Location: 11:00AM-7:00PM Sheraton La Guardia East Hotel (Garnet Room 135-20 39thAve. Flushing, NY 11354

Store Location: Toll Free: 888 - 888 - 0216. 135-25 Raosevelt Ave. Flushing, NY 11354 www.fanatea.can



邀您自己泡茶、飲茶、品茶趣

Inviting You To Experience
The Joy of Brewing, Tasting and Drinking Tea

Time: 2009.7/2~7/5 11:00AM~19:00PM

Location: Sheraton La Guardia East Hotel (Garnet Room)

法拉盛喜來登酒店(地下一樓) 135-20 39th/ve. Flushing, NY 11354

本次活動備有試茶席供茶友飲茶, 也特別提供茶桌、茶具讓茶友可自己邀請三五好友現場享受泡茶、品茶的樂趣

At this event, we are offering tea lovers the chance to taste some of our tea. We are also providing you with the opportunity to brew your own tea by supplying the necessary tea ware and tea of your choice. Invite a few friends and share with them the joy of drinking good tea.

Store Location: 135-25 Roosevelt Ave. Flushing, NY 11354
Toll Free: 888-888-0216 www.fangtea.com

Lunch Menu

西式午餐 (Choice of Rice or Spaghetti) (可選擇級或意材) YOI 黑椒等牛奶飯 Steak with Black Pepper Sunce......

| Y02A | 吉列牛扒飯 | Steak Cutlet | . 5.9. |
|-------|--------------|--|--------|
| Y02 | 蒜茸海牛扒饭 | Steak with Garlie Sance | |
| Y03 | 茄汁猪扒饭 | Park Chap with Tomato Sauce | |
| Y04 | 黑椒豬扒飯 | Purk Chop with Black Pepper Sauce | 4.9. |
| Y05 | 蒜茸猪扒飯 | Pork Chip with Garlic Sauce | |
| Y06 | 洋葱猪扒饭 | Park Chap with Onion | 4.9 |
| Y07 | 吉列豬扒飯 | Pork Chop Cutlet | .4.9. |
| Y08 | 黑椒雞扒飯 | Chicken Steak with Black Pepper Sauce | .4.9 |
| Y09 | 蒜茸粒扒饭 | Chicken Steak with Garlie Sance | . 4.9. |
| Y10 | 吉列維扒飯 | Chicken Cutlet | .4.9 |
| Y11 | 茄汁雞扒飯 | Chicken Steak with Tomatoes Sance | . 4.9. |
| Y12 | 前因雞飯 | Portuguese Style Chicken | . 4.9. |
| Y13 | 咖喱雞飯 | Curry Chicken | . 4.9. |
| Y14 | 咖喱魚柳飯 | Curry Fish Filet | . 4.9 |
| Y15 | 咖喱素菜飯 | Curry Vegetable | . 4.9. |
| ¥16 | 煎蛋免治牛飯 | Minced Beef with Broiled Egg | . 4.9. |
| Y17 | 火腿雙蛋飯 | Ham with Dauble Broiled Eggs | . 4.9. |
| YIS | 粟长魚柳飯 | Fish Filet with Creamy Carn Same | .4.9 |
| Y19 | 奶海鲜飯 | Ruked Stafond over Fried Rice | . 6.9 |
| Y20 | 妈猪扒飯 | Raked Park Chop over Fried Rice | . 5.9 |
| Y21 | 粉雜扒飯 | Buked Chicken Steak over Fried Rice | . 5.9 |
| Y22 | 妈应贿饭 | Bukrd Grupper over Fried Rice | . 5.9 |
| Y2.3 | 鸠葡围维飯 | Raked Portuguese Style Chicken | |
| | | Over Fried Rice | |
| Y24 | 紅酒倉牛尾 | Strwed Ox Tail with Red Wine Saurr | . 6.9 |
| Y25 | 紅倉鮮牛利 | Sterred Ox Tinigura | |
| Y26 | 風牛肉會鄉菜 | Cum Bref and Cahbuge | |
| Y27 | 均芝士火腿飯 | Bukril Hum with Chrese over Rice | . 4.9 |
| Y28 | 未開三結大台意粉 | Spaghetti Milmi Style | |
| | 百汁或茄汁火腿 | (Shreilded Him. Brej und Chicken) | 5.9 |
| Y29 | 維殊意動 | Spaghetti v. Shredded Ham & Chirken | |
| | | (Claure of Sauce, Creamir Winte or Tournto Some) . | |
| Y30 | 猪抓通心粉(湯) | Pork Chap with Marasoni in Saup | |
| Y31 | 雜扒透心粉(湯) | Chicken Steak with Mararani in Saup | |
| Y.32 | 火腿通心粉(湯) | Shredded Hum with Mururani in Sunp | |
| ¥.3.3 | 告列石斑飯 | Fried Grauper Cutlet on Rice | |
| 1/1 2 | 15 th 211 pr | Day Estad Courses Cutlet on Dive | 511 |

午市中式飯類

Rice Dishes

| RACE DISHES | | | | | | | | |
|----------------|--|--|--|--|--|--|--|--|
| ROI 缩幼特製飯 | Honse Special Fried Rice | | | | | | | |
| R02 海南雜飯 | Hainanese Chicken with Rice | | | | | | | |
| RO3 越式豬扒飯 | Vietnamese Pork Chop on Rice 4.50 | | | | | | | |
| R04 紅境豆腐斑腩 | Grouper Stew with Tafu on Rice | | | | | | | |
| RO5 西蘭花雞片飯 | Chicken with Rroccoli on Rice | | | | | | | |
| | (American or Chinese Broccoli) 4.25 | | | | | | | |
| R06 什 绵 介 仮 | Special Combination on Ricr | | | | | | | |
| | (Chicken, Pork & Shrimp) 4.95 | | | | | | | |
| R07 豉汁肉排飯 | Pork Chop w. Black Bean Sance on Rice . 4.25 | | | | | | | |
| RO7A京都肉排飯 | Pork Chop Prking Style Over Rice 4.25 | | | | | | | |
| R09 海鲜大會飯 | Senfood Combination on Rice 6.95 | | | | | | | |
| RIO 菜道蝦珠飯 | Shrimp with Vegetable on Rice 6.95 | | | | | | | |
| R11 菜道斑腩飯 | Grouper with Vegetable on Rice 4.50 | | | | | | | |
| R12 蕃茄牛肉飯 | Beef with Tomato on Rice 4.25 | | | | | | | |
| R12A 青豆牛肉飯 | Reef with Green Peas Over Rice 4.25 | | | | | | | |
| R12B 菜迹牛肉飯 | Beef with Vegetable Over Rice 4.25 | | | | | | | |
| R12C 芥蘭牛肉飯 | Beef with Broccoli Over Rice 4.25 | | | | | | | |
| R12D中式牛柳飯 | Beef Filet in Supreme Sauce Over Rice 4.95 | | | | | | | |
| R13 粟米斑腩飯 | Grouper with Carn on Rice | | | | | | | |
| R14 黎米蝦仁飯 | Shrimp with Corn on Rice 4.95 | | | | | | | |
| R15 泉米维粒飯 | Dired Chicken with Corn on Rice 4.25 | | | | | | | |
| R16 粟米猪扒飯 | Park Chop with Carn an Rice 4.25 | | | | | | | |
| ◆ K17 咖喱牛脂飯 | Curry Beef Sterr on Rur 495 | | | | | | | |
| ◆KIX 咖喱雜片飯 | Curry Chicken on Rur 4.95 | | | | | | | |
| R19 滑蛋煅仁飯 | Shrimp with Scrumbled Egg on Rive 4.95 | | | | | | | |
| → R21 小球似牛肉菜飯 | Shoulded Beef with Hat Pepper arer Rice 4.95 | | | | | | | |
| R22 西芹牛肉蒜飯 | Reef with Celery over Rice 4.95 | | | | | | | |
| R2.1 青豆椒仁豆腐饭 | Ruby Shrimp, Green Pens & Tofu arer Rice 4.75 | | | | | | | |
| R24 甜酸 植 飯 | Sweet & Sunr Chirken over Rice 4.75 | | | | | | | |
| R26 雜漢婚飯 | Budilha Delight arrr Rice | | | | | | | |
| → R.11 馬來後四季至後 | String Reim in Mahaysian Style over Ru v. 4,50 | | | | | | | |
| | | | | | | | | |
| 午餐附送例湯 (AI | The Above Lunch Served with Soup) | | | | | | | |
| Minimum Chi | arge For Dining Room Table Serving | | | | | | | |
| | per person After 5 p.m. \$8.00 per person | | | | | | | |

午餐附近例湯 (ALL THE ABOVE LUNCH SERVED WITH SOUP) HOT & SPICY (辣)



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| | 7 14. |
|---------|----------|
| 小點 (S) | . \$1.95 |
| 中點 (M) | \$2.40 |
| 大點 (L) | \$3.50 |
| 特點 (SP) | \$4.95 |
| 頂點 (T) | \$5.95 |

Noodle Soup

可選米粉、河粉、銀針粉、烏冬或伊麵

| NOZ | 犹 机 沟 砸 | Pork Chop Noodle Soap 4.9. |
|------|----------|--|
| N03 | 雅机湯麵 | Chicken Steak Noodle Soup4.93 |
| N04 | 牛肠湯麵 | Braised Bref Stew Noodle Snup 4.9: |
| N07 | 火腿上湯麵 | Shredded Ham Naoille |
| NI2 | 炸菜肉絲湯麵 | Streihled Purk w. Preserved Vegetuble 4.9: |
| N22 | 海鮮湯/窩麵 | Seafaads Noodle Suup 4.9 |
| N2.3 | 郑珠汤/高麵 | Shriup Nondle Soap |
| N24 | 雪菜鸭株湯/窩未 | Shredded Roust Duck & Preserved |
| | | Vegrtulde with Mri Fun 4.9. |
| N2.5 | 冬花雞片湯/窩麵 | Slived Chirkreaml Black Mashrana |
| | | Nuvdle Suap |
| N27 | 未育湯/窩麵 | Assurted Vegetidale Navalle Soup |
| N28 | 深述牛肉湯/窩麵 | Slived Bref w. Vegetable Novdle Saap 4.9. |
| N29 | 雙柳湯/窩麵 | Sherildril Bref & Clarken Nondle Snap 4.9. |
| | | |

撈 麵 Ls Mein

| Q19 | 海 | 鲜 | 梤 | 鉔 | Senfoal La Meia | 11.95 |
|-----|---|-----|-----|-----|-----------------------------|--------|
| Q20 | 崧 | 1= | 粉 | 梅 | Shriup Lo Mritt | . 8.95 |
| Q21 | 牛 | 自 | 拼 | 鉔 | Beef La Meine | 7.25 |
| Q22 | 又 | 娆 | 梤 | 極 | Rnast Pork La Mein | 7.25 |
| Q23 | 椎 | 絲 | 粉 | 趟 | Shredded Chirken Lo Mrin | 7.25 |
| 024 | 変 | 100 | 335 | 270 | Girmer and Scalling Lo Main | 6.05 |

Chow Mein, Mei Fun, Ho Fun or Udon

| QUI | 阿什ツ地 | Patt Fried Novale with Seajood 11.9. |
|-----|---------|---|
| Q02 | 敬仁炒麵 | Pan Fried Noodle with Shrimp 8.9 |
| 003 | 牛肉炒麵 | Pan Fried Naadle with Beef |
| Q04 | 雞片炒麵 | Put Fried Noodle with Chicken |
| 005 | 什合炒麺 | Pau Fried Noodle with Assorted Seafood |
| - | | and Meats8.9 |
| 006 | 肉絲炒麵 | Paa Fried Noodle with Shredded Pork 7.2 |
| 007 | 羅漢齋妙麵 | Pan Fried Noadle with Buddha Delights 7.2 |
| 008 | 政 油 皇 | Stir Fried Noodle w. Grade A Say Sauce and |
| | 吊片絲炒麵 | Shredded Dry Squid11.9 |
| Q09 | 福建效木 | Fajianese Style Mei Fun |
| 010 | 星州炒米 | Singapore Style Mei Fuu |
| 011 | 厦門 炒米 | Autoy Style Met Funt |
| 012 | 干炒牛河 | Beef Chaw Faa7.2 |
| Q13 | 温妙牛河 | Beef Chow Fan with Gravy7.2 |
| Q14 | 馬來炒貴刁 | Malaysian Style CHow Fau7.2 |
| Q15 | 雙柳炒為冬 | Stir Fried Udon with Chicken & Beef 9.9 |
| Q16 | 蚧肉干烧伊麵 | Braised E-Fn Noodle with Crab Meut 12.9 |
| Q17 | 雪菜火鸭蒜效米 | Shredded Roast Dack w. Thin Rive Noodles 10.9 |
| Q18 | 菜速北菇辨麵 | Naadles with Black Muslavam & Vegetuhle . 7.9 |
| Q28 | 沙爹芥蘭牛沙河 | Beef w. Brucruli Claw Fiat w. Satay Sunce . 7.9 |
| 029 | 成魚炒鴛鴦米 | Sulted Fish with Vermicelli and Mei Futc 10.9 |

炒 飯 Fried Rice

| MOI | 岩 | 菸 | 炒 | 飯 | Twin Fluvor Fried Rice | 11.95 |
|-----|---|----|----|----|-------------------------------------|--------|
| M02 | 福 | 建 | 炒 | 飯 | Fujinnese Style Fried Rice | 10.95 |
| M03 | 酸 | 医蜂 | 粒片 | 负 | Sulted Fish with Chirken Fried Rice | 9.9.5 |
| M04 | 海 | 鲜 | 妙 | 飯 | Senfond Fried Rice | 8. 9.5 |
| M05 | 楊 | 州 | 妙 | 飯 | Yunung Chow Fried Rive | 7. 9.5 |
| M06 | 又 | 娆 | 妙 | 飯 | Roast Park Fried Rice | 6.50 |
| M07 | 牛 | 内 | 妙 | 飯 | Beef Fried Rice | 4.50 |
| M08 | 쇞 | 粒 | 妙 | 飯 | Clurken Fried Rice | 6.50 |
| M09 | * | 茱 | 妙 | 飯 | Vegetuble Fried Rice | 6.50 |
| M10 | 报 | 仁 | 炒 | 飯 | Shrimp Fried Rice | 7.25 |
| MII | 前 | 十烬 | 海鱼 | 子饭 | Seafood Portaguese Style Fried Rice | 11.95 |

時菜介绍

| | 4 1 1 20 | |
|-----|----------|-------|
| VI. | 清炒豆苗 | 11.95 |
| 01. | 蒜子白菜苗 | 6.95 |
| 02. | 勁蒜炒芥菜仔 | 7.25 |
| 03. | 咸魚粒炒芥蘭 | 9.95 |
| 04. | 北菇扒芥菜膽 | 8.95 |
| 95. | 馬來蓋炒通菜 | 8.95 |
| 06. | 鲜菇蚧肉扒豆苗 | 18.95 |
| 07. | 蚧肉扒雙蔬 | 18.95 |
| 08. | 瑶柱扒豆苗 | 18.95 |
| 09. | 上湯瑤柱菜苗 | 11.95 |
| | | |

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| | 稍选小米 | |
|------|--------------|-------|
| E01. | 川椒帶子雞片 | 16.95 |
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| E03. | 韭王海皇蚌 | 17.95 |
| E04. | 豉汁桂花蚌 | 19.95 |
| E05. | 冬菜蒸桂花魚 | 14.95 |
| E06. | 鹊巢上三鲜 | 19.95 |
| E07. | 極品螺片花枝 | 18.95 |
| E08. | 金磚拼帶子螺片 | 18.95 |
| E09. | 瑤柱蒸三皇蛋 | 10.95 |
| E10. | 合桃沙汁蝦球 | 17.95 |
| EII. | 角椒炒田雞 | 16.95 |
| E12. | 椒鹽田雜 | 16.95 |
| E13. | 非 王 田 雜 | 18.95 |
| E14. | 豉汁蒸原隻生蠓(云隻) | 11.95 |
| E15. | 籠仔荷香鴛鴦雞 | 17.95 |
| E16. | 韭王桂花蚌 | 19.95 |

111



* Hot and Spicy



w. Plain w. Pork w Shrimp Fried Rice Fried Rice Fried Rice





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| ш | | APPETIZERS | |
|---|------------|--|--------------|
| и | 1. | Spring Roll | 1.15 |
| ь | - | Roast Pork Egg Roll (each) Shrimp Egg Roll (each) | 0.90 |
| м | 3. 4. | Fantail Shrimp(each) | 0.93 |
| и | 5. | ' Shrima Toast (4) | 2.00 |
| | 6. | Fried Wonton (10) | 2.00 |
| | 7. | Ellerd Doort Body (order) | 3 80 |
| | 8. | * Gold Noodles w. Sesame Sauce | 8.30 |
| | 9, | ★ Gold Noodles w. Sesame Sauce | 3.05 |
| | 10. | Pu Pu Platter | 7.95 E 00 |
| | 11. 12. | Fried or Soiled Dumplings (8) | 3.75 |
| | 12. | SOUP | |
| | | Au Celegy Monding Bt | Qt. |
| | 13. | * Hot and Sour Soup | 2.95 |
| | 14. | Wonton Soup1.10 | 2.00 |
| | 15. | Chicken Egg Drop Soup | 1.85 |
| | 16. | Chicken Noodle Soup0.95 | 1.85 |
| | 17. | Chicken Rice Soup0.95 | 2.60 |
| | 18. | Chinese Soup | 2.00 |
| | 20. | House Special Sean Cake Sour | 2.95 |
| | 21. | House Speciel Sean Cake Soup Yat Gaw Mein(Chicken or Pork) | 2.75 |
| | 22. | Yat Gaw Mein(8eef or Shrimp) | 3.25 |
| | | CHOW MEIN | |
| | | (w. White Rice & Noodles) Pt. | Qt. |
| | 23. | Chicken Chow Main | 4.50 |
| | 24. 25. | Roest Pork Chow Meln | 4.20 |
| | 26. | Shrimp Chow Meln | 5.70 |
| | 27. | Seef Chow Mein2.90 | 5.60 |
| | 28. | Subgum Chicken Chow Mein2.80 | 5.30 |
| | 29. | Subgum Shrimp Chow Mein3.20 | 6.30 |
| | 30. | Lobster Chow Mein | 6.30 |
| | 31. | | 0.30 |
| | | CHOP SUEY (w. White Rice) Pt. | Öt. |
| | 32. | Marked Madatables Chan Sugar 2 45 | 4.70 |
| | 33. | Roast Pork Chop Suey 2.90 Chicken Chop Suey 2.90 | 5.35 |
| | 34. | Chicken Chop Suev | 5.35 |
| | 35. | Seef Chon Suev | 5.90 |
| | 36. | Shrimp Chop Suey | 6.00 |
| | 37. | Lobster Chop Suey4.50 | 8.10 6.60 |
| | 38. | House Speciel Chop Suey3.45 | |
| | | FRIED RICE Pt. 1.80 | Qt. 3.40 |
| | 39. | | 4.00 |
| | 40. | | 4.60 |
| | 42. | Chicken Fried Rice 2.60 | 4.60 |
| | 43. | 8eef Fried Rice | 5.40 |
| | 44. | | 5.60 |
| | 45. | | 5.80 |
| | 46. | | 7.80 |
| | | Lought Theo mue minimum and | |

| - | _ | | _ | _ | _ | _ | - | |
|------------|-----------|--------------------------|-------------------------|------------------------|-------------------|---------------|---|------------------|
| | | CHI | EF'S | SPE | CIA | LTIES | 3 | - 1 |
| | | | v. White i | | | | Pt. | Qt. |
| 1.* | GEN | ERAL | TSO'S | CHIC | KEN | | | . 6.95 |
| | שוולו ליו | rbcasli. | | | | | oned sauce | |
| 2. | SEA | FOOD | COME | BINAT | ION | ster most s | outed | 9.95 |
| | with se | rden veget | ables. | | | | CM LECAM | |
| 3.★ | ORA | NGE F | LAVO | RED | CHICK | EN | 4 95 | 7.25 |
| | Tender | Agen of wa | arineted be | ef or chick | en, delicat | ely soulced | 4.95 sassonal | 7.20 |
| 4.* | with in | POTED OF | inga peda v SHHCSC R | nith brock | all. REFE | | 4.95 | 7.25 |
| 4.7 | Cristou | bolden ten | dir chicken | or beef n | constitutes serv | ned for a | | |
| 5. | HAP | PYFA | MILY . | | | | 5.95 | 8.25 |
| | Bed, di | Likm, room | t pork, shr | unity and to | eg etable | | 5.95 | 8.25 |
| 6.★ | Sotllor | munith she | relided carri | ANL! وANL! | , scoodaan | , scallions t | onterchastmal | |
| 7.* | CHIL | erlia aruca. | W GA | BLIC | SAUC | F | 4.50 | 7.25 |
| 1.7 | Chicko | n with shre | added corro | is, orlow. | 1000dexes | scallions, | | |
| 8.* | SHF | EDDE | nik garlic s D BEE | FW. | GARL | CSAU | CE 4.50 | 7.25 |
| 1 | Shredd | and beef wat | h waterche | sinuis, w | coderra, ca | prots and | | |
| 9.★ | SHE | IMP W | /ITH G | ARLIC | SAU | CE | 5.95 | 7.95 |
| | Shrom | with gree lery with g | arlic sauce | woodcars, and broce | outerches ali. | trade, scalli | ons | |
| 10. | RAII | NBOW | SHAIN | VIP | sasonal me | etables in t | 5.95 | 7.95 |
| 11. | TRI | OI E DI | SHES | | | | 4.50 | 7.25 |
| 12. | SHE | GIIM ! | WONT | QN | | ted Otiness | 4.50 | 7.25 |
| | Frud c | rusten word | ton, chicker | , beef, ros | ist pork wi | th metad ve | getables | 7.05 |
| 13.★ | TAI | CHINE | th orland | KEN. | ner, brocco | li, omors an | 4.95 | 7.25 |
| | COPPL S | uten with | red hot pe | фрег. | | | | |
| | | | | LO M | EIN | | | |
| | | | 15 | oft no | odles) | | | ۲. Qt. |
| 48. | Vegeta | ble Lo | Meln | | | ********** | 3.0 | 0 4.00 |
| 50. | Roest I | Pork Lo | Mein | | | | 3.0 | 0 4.80 |
| 51. | Seef Lo | Meln | | | | | 3.0 | 0 5.50 5 5.60 |
| 53. | Lobste | r Lo Me | in | | | | 4.3 | 0 7.95 |
| 54. | House | Specia | Lo Me | in | | | э.е | 5 6.90 |
| | | | | | YOU | | | 0: |
| 55. | Vegeta | ble Egg | Foo Yo | ung | Rice) | | ,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,, | Qt. 3.55 |
| 56. | Chicke | n Egg F | no You | ng | | | ******* | 3.95 |
| 57. 58. | Seef E | pp Foo | Young. | | | | | 4.55 |
| 59. | 5hrimn | FOF FO | oo Youn | g | | | | 4.75 |
| 60. 61. | Mushr | oom Eg r Egg Fi | g Foo Y oo Your | oung. | | | | 5.85 |
| | | -00 | 1 | | .,,,, | | | |

| | PORK | |
|-------|----------------------------------|-----|
| | (w. White Rice) Pt. | Q |
| 52. | Roast Pork w. String 8ean | 5.8 |
| 63. | Roast Pork w. Chinese Veg 3.25 | 5.8 |
| 64. | Roast Pork w. Bean Sprouts | 5.3 |
| 55. | Roast Pork w. Snow Peas3.75 | 6.8 |
| 66. | Roast Pork w. Oyster Sauce | 6.5 |
| 67. | Roast Pork w. 8ean Cake | 6.0 |
| 68. | Roast Pork Almond Ding | 6.8 |
| 69. | Roast Pork w. Broccoli | 6.4 |
| | CHICKEN | |
| | (w. White Rice) Pt. | |
| 71. | | Q |
| | Mbo Goo Gai Pan | 6.0 |
| 72. | Chicken w. 8ean Sprouts3.00 | 5.3 |
| 73. | Chicken Almond Oing | 6.8 |
| 74. | Chicken w. Black Bean Sauce3.40 | 6.4 |
| 75. | Chicken w. Oyster 5auce | 7.: |
| 78. | Chicken w. Snow Peas | 7.5 |
| 77. | Chicken w Mushrooms3.70 | 7.2 |
| 78. | Chicken w. 8ean Cake | 6.3 |
| 79. | Chicken w. 8roccoli | 6.4 |
| во. | Chicken w. String 8ean3.25 | 5.8 |
| B1. | Chicken w. Cashew Nuts3.50 | 6.7 |
| 82.★ | Kung Po Chicken | 6.7 |
| | BEEF | |
| | (w. White Rice) Pt. | Q |
| 83. | Pepper Steak w. Onion | 6.0 |
| B4. | Seef w. Sean Sprouts3.00 | 5.5 |
| B5. | Seef w. Chinese Vegetables | 6.: |
| 86. | 8eef w. Pepper & Tomato3.50 | 6 |
| B7. | Beef w. Oyster Sauce | 7 |
| 88. | 8eef w. Snow Peas | 7.5 |
| B9. | Seef w. Mushrooms | 7.6 |
| 90. | 8eef w, 8ean Cake | 6.4 |
| 91. | 8eef w. Broccoli3.75 | 6.8 |
| 92. | 8eef w. Scellon | 6.8 |
| | Hunan 8eef | 7 |
| 04 + | Shredded 8eef in 5zechuan Style | 7. |
| 34. A | | , |
| | SEAFOOD | |
| | (w. White Rice) Pt. | Q |
| 95. | Whole Lobster Any Kind of Style | S. |
| 96. | Shrimp with Lobster Sauce4.00 | 7.8 |
| 97. | Plain Lobster Sauce1.80 | 3.5 |
| 98. | Shrimp with Chinese Veg4.20 | 7.8 |
| 99. | 5hrimp with 8ean Sprouts | 6.3 |
| .00. | Shrimp with Pepper & Tomato 4 20 | 7.8 |
| 01. | Shrimp Almond Ding4.20 | 7.8 |
| 02. | Shrimp with Oyster Sauce4.20 | 7.8 |
| .03. | Shamp with Mushroom4.20 | 7.8 |
| 04. | Shrimp with 8roccoli4.20 | 7.8 |
| 05. | Shrimp with Mix Vegetable 4.20 | 7.8 |
| 06. | Shrimp with Cashew Nuts4.25 | 8 2 |
| 07.* | Kung Po Shrimp4.25 | 8.2 |
| | • | |
| | + Und and Colour | |

| 猪肉類 | PORK | |
|--------------------|---|--------|
| 田 錦 肉 | * Double Sauteed Pork | 6.25 |
| 京舊肉絲 | Shredded Pork in Brown Sauce | 6.25 |
| 魚香肉鲸 | * Shredded Park in Hot Gazile Sauce | 6.25 |
| 慈羅肉片 | Sliced Pork with Scallions | 6.25 |
| 芥蓟肉片 | Sliced Park with Broccali | 6.25 |
| 韭菜香干肉絲 | Leek with Dried Bean Curd and Pork | 6.25 |
| 百鬃肉絲 | Soft Bean Curd with Pork | 6.25 |
| 荀尖肉絲 | Stender Bamboo Shoots with Pork | 6.25 |
| 木须肉 | Moo Shu Park (with rice) | 6.25 |
| 鷄肉類 | CHICKEN | |
| 磨筋斯片 | Sliced Chicken w. Mushrooms | 6.25 |
| 雪豆锅片 | Sliced Chicken w. Snow Peas | 6.25 |
| 芥賴鸛芹 | Sliced Chicken w. Broccoil | 6.25 |
| 魚香搗絲 | * Shredded Chicken in Hot Garlic Sauce | 6.25 |
| 塚 雙 丁 | Diced Chicken and Shrimp in Brown Sauce | 6.25 |
| 官保期丁 | * Diced Chicken w. Peanuts in Hot Pepper Sauce | 6.25 |
| 普 堪 鹅 丁 | Diced Chicken in Brown Sauce | 6.25 |
| 芝麻鹑 | * Sesame Chicken | 6.25 |
| 牛肉類 | BEEF | |
| * * 4 4 4 | Sliced Beef w. Broccoli | 6.05 |
| 斧艄牛肉 雪豆牛肉 | Silced Reef w. Snow Peas | |
| 沙茶牛肉 | * Sliced Beef in Sa-Cha Sauce | |
| 7 余 千 内 孩 爆 牛 肉 | Sliced Beef with Scallions | |
| 发冬牛肉 | Sliced Beef with Chinese Mushrooms and Bamboo Shoots | |
| 官保牛肉絲 | * Shredded Beef w. Peanuts in Hot Pepper Sauce | |
| 鱼杏牛肉绿 | * Shredded Beef in Hot Garlic Sauce | |
| 干炒牛肉絲 | * Sauteed Shredded Beef | . 6.95 |
| 荀尖牛肉绿 | Slender Bamboo Shoots with Beef | . 6.95 |
| 四季豆牛肉絲 | Shredded Beef w. String Beans | 6.95 |
| 小辣椒牛肉絲 | * Splcy Red Pepper w. Shredded Beef | - 6.95 |
| 酸菜牛肉絲 | Shredded Beef w. Gree Musturd | 6.95 |
| | | |

| 海鮮類 | SEAFOOD |
|-----------|---|
| 清炒煅仁 | Sauteed Shrhap |
| 青豆蜓仁 | Shrimp w. Green Peas 7.2 |
| 宫保城仁 | * Shrimp w. Peanuts in Hot Pepper Sauce 7.2 |
| 原套銀仁 | * Shrimp in Hot Garile Sauce |
| 干烧圾仁 | * Shrimp in Hot Chili Sauce |
| 芥筋斑仁 | Shrimp w. Broccoli |
| 素什錦坂仁 | Shrimp w. Mixed Vegetables |
| 当豆坻仁 | Shrimp w. Snow Peas |
| 魚杏茄子蝦 | * Shrimp w. Eggplants in Garlic Sauce 7.5 |
| 煅仁豆腐 | Shrimp w. Been Curd |
| 炒 羔 蟹 | Crabs in Brown Sauce 7.2 |
| 各式能蝦 | Lobster Any Style |
| 红烧黄魚 | Whole Fish in Brown Sauce |
| 直解黄魚 | * Whole Fish in Hot Bean Sauce # |
| 糖醋黄魚 | Sweet and Sour Whole Fish ## |
| 红烧海参 | Sea Cucumber w. Mushrooms and |
| | Bamboo Shoots 9. |
| | |
| 蔬菜類 | VEGETABLES |
| 家常豆腐 | * Bean Curd Home Style |
| 麻婆豆质 | * Bean Curd, Szechuan Style 5.5 |
| 冬菇豆腐 | Bean Curd with Chinese Mushrooms 5.5 |
| 素 什 景 | Mixed Vegetables 5.5 |
| 魚香芥艄 | * Broccoli in Hot Garlie Sauce |
| 清炒芥筋 | Broccoll Sauteed |
| 干扁四季豆 | Sauteed String Beans (with meat) |
| 魚香茄子 | * Eggplant with Garlic sauce |
| 炒時菜 | Seasonal Vegetables |
| ,, ,, ,,, | |
| 砂鍋類 | CASSEROLES |
| 砂锅什锦 | Assorted Ment and Vegetables |
| | In Cosseroles |
| | Pork Meet Ball in Casseroles 9.5 |
| 砂锅箅于頭 | Braised Fish Head in Casseroles |

* Hot & Spley.

聚香園餃子樓 FLUSHING DUMPLING HOUSE



135-12A ROOSEVELT AVE., FLUSHING, N.Y. 11354 Te1: (718) 539 · 6934

| 點心類 | APPETIZERS | 麵 類 | NOODLES | 雷豆牛肉瓮飯 | Sliced Beef w. Snow Peas over Rice |
|--------------|---|---------------|---|--|--|
| 韭菜水餃 | Leek Botted Dumpling (10) 3.95 | 酸菜肉棕湯麵 | Green Musturd W. Pork Noodle Soup 3.75 | 当五十八五级 | 0170 |
| 三卦水纹 | Three Flavor Dumpling (10) 4.95 | 牛 均 勤 | * Beef Noodle Soup | 可且收益級 干燥級蓄飯 | Shrimp w. Green Peas over Rice |
| a. 62 | Steamed Dumpling (8) | 排骨板 | Pork Chop Noodle Soup 3,50 | , | * Shrimp w. Hot Chili Sauce over Rice 4.75 |
| 小组 声 | Steamed Meat Bun (8) | 红烧猪脚蟹 | Pig's Kunckie Noodle Soup | 素什錦蓋飯 | Mixed Vegetables over Rice |
| | Fried Dumpling (8) | 炸酱麵 | Noodles w. Minced Meat & Bean Sprouts 3.50 | | 版本Eggplant and Shrimp over Rice |
| 納 駐 | | 校装肉絲麵 | Noodles w. Preserved Vegetable and | 猪脚篮飯 | Rice with Pig's Knuckle |
| 生煎包 | Fried Meat Bun (8) 3.95 | | Shredded Pork | 排骨蓋飯 | Rice with Pork Chop |
| 炸排骨 | Fried Pork Chop 2.25 | 三鲜大油麵 | Ta Lo Nocdle 4.25 | 紅燒牛肉蓋飯 | Rice with Beef |
| 慈油餅 | Pancake with Scallions 1.25 | 浆哲炒麵 | Pan Fried Noodles w. Assorted Meat 4.95 | 揚州炒飯 | Young Chow Fried Rice |
| 冷盤類 | COLD DISHES | 肉絲炒麵 | Pan Fried Noodles w. Pork 4.75 | 肉絲炒飯 | Pork Fried Rice |
| 49 14 | Chicken in Wine Sauce | 牛肉絲炒飯 | Pan Fried Noodles w. Beef 4.75 | 牛肉絲炒飯 | Beef Fried Rice |
| | Aromatic Siliced Beef | 极仁炒麵 | Pan Fried Noodles w. Shrimp | 鷄絲炒飯 | Chicken Fried Rice |
| | | 素什錦炒飯 | Pan Fried Noodles w. Vegetables 4.50 | 煅仁炒飯 | Shrimp Fried Rice 3.95 |
| 督 牛 筋 | Tender Beef Muscled 3.95 | 斑肉雲存麵 | Wonton Needle Scup 3.50 | 素炒飯 | Vegetable Fried Rice 3.75 |
| 素 鶴 | Arometic Bean Curd | 旗 魚 飯 | Noodle Soup w. Smoke Fish | | |
| 香油蜇皮 | Jelly Fish with Sesame Oil 5.95 | 白菜肉絲麵 | Noodie Soup w. Chinese Vegetable & Pork 3.50 | 米粉類 | RICE STICKS |
| 紅烧猪脚 | Pig's Knuckie | 冷麵類 | COLD NOODLE | 浆香炒米粉 | Assorted Meat Rice Stick |
| 蒜泥海带 | Tossed Seaweed | 旅營凉麵 | Sesame Cold Noodies | 牛肉炒米粉 | Beef Rice Stick 4.25 |
| | | 排骨凉纸 | Cold Noodie w. Pork Chop 3.95 | 肉烂炒米粉 | Pork Rice Stick 4.25 |
| 株白菜 | * Chinese Spicy Cabbage 3.25 | 牛肉凉麵 | Cold Noodle w. Beef | 煅仁炒米粉 | Shrimp Pice Stick 4.25 |
| 五 立 | Roast Beans | 猪脚凉麵 | Cold Noodle w. Pig's Knuckle 3.95 | 點紀炒来粉 | Chicken Rice Stick 4.25 |
| 煉 魚 | Smoke Plum Plsh | 鷄絲凉麵 | Cold Noodle w. Shredded Chicken 3.95 | 素什錦纱米粉 | Vegetable Rice Stick 4.25 |
| 牛 胜 | Beef Tripe 3.95 | 柳菜凉纸 | Cold Noodle w. Preserved Vegetables 3.95 | 年糕類 | RICE CAKE |
| to the | | 粮魚凉麵 | Cold Noodle w. Smoke Fish | 5. 15. 15. 15. 15. 15. 15. 15. 15. 15. 1 | Fried Rice Cake w. Assorted Meat |
| 湯 類 斜坡雲春湯 | SOUP Shrimp Wonton Soup | 飯 類 | RICE | 肉总炒年糕 | Fried Rice Cake w. Pork |
| 酸抹湯 | * Hot and Sour Soup (for 2) | 報香 蓋飯 | Rice with Assorted Meat 4.50 | 坂仁炒年糕 | Fried Rice Cake w. Shrimo |
| 村菜内练湯 | Shredded Pork w. Preserved Turnip Soup 2.95 | 网络肉盖飯 | * Double Sauteed Pork over Rice | 牛肉絲炒年糕 | Fried Rice Cake w. Beef |
| 牛肉汤 | Beef Soup 3.25 | 魚杏肉絲蓋釘 | * Shredded Pork Hot Garlic Sauce over Rice 3.95 | 鹤魅妙年糕 | Fried Pice Cake w. Chicken 4.50 |
| 牛肉细粉 | Beef with Vermicelli 3.75 | 磨菇鹞蓋飯 | Sliced Chicken w. Mushroooms over Rice 3.95 | 教香湯年糕 | Rice Cake w. Assorted Meat in Soup |
| 油豆质细粉 排骨 细 粉 | Dried Bean Curd with Vermicelli | 爆雙丁蓋飯 | Chicken and Shrimp in Brown Sauce | 肉丝湯辛糕 | Rice Cake w. Pork in Soup |
| 榨菜细粉 | Pork Chop with Vermicelli | | over Rice | 牛肉絲湯年糕 | |
| | Shredded Pork in Soup 3.75 | 官保稿丁盖的 | i. * Diced Chicken w. Peanut Hot Pepper Sauce | 坦仁语年料 | Rice Ceke w. Beef in Soup |
| 青菜豆腐湯 | Bean Curd with Vegetable Soup 3.25 | | over Rice | 机仁 海干私 | Rice Cake w. Shrimp in Soup |
| 三 鲜 湯 | Sea Food In Soup | 芥顏牛肉蓋魚 | E Beef w. Broccoli over Rice | 药尽污干私 | Rice Cake w. Chicken in Soup |
| | | | | | |

| FLUSHII 41-13 KI | ·海鮮菜館 NG FIRST TASTE SEAFOOD RESTAURANT SSENA BLVD. FLUSHING, NEW YORK 11355 8) 358-8887 • FAX: (718) 445-2700 | 點即 | - | 神命號: | セチ 人: |
|---------------------|--|----|-------|-------------------------|---------------|
| □炸煅丸 | Fried Shrimp Ball | | 豆苗餃 | Snow Pea Leaf Shrimp I | |
| □ 皮蛋瘦肉粥 | Preserved Egg & Pork Congee | | 紫菜鲜椒卷 | | MARKET NO. |
| □ 迷你珍珠鵙 | Lotus Leaf Sweet Rice Chicken (Steamed) (M) 中點 | | 煎韭菜餅 | Pan-Fried Chives Pancal | |
| □ 柴魚花生粥 | Fish & Peanut Congee | | 鲜蝦腸粉 | Shrimp Rice Roll | |
| □ 焬叉燒飽 | Baked Roast Pork Bun | | 滑牛肉腸粉 | Beef Rice Roll | |
| □ 奶黄馬拉捲 | Steamed Egg Cream Roll | | 又燒腸粉 | Roast Pork Rice Roll | |
| □ 酥皮鷄蛋糗 | Baked Fresh Egg Tarts | | 韮王鶪絲腸 | -menten man -min | e Roll (M) 中點 |
| □ 香滑椰汁糕 | Soft Coconut Cake(S) | | 羅漢齊腸粉 | Buddhist Style Rice Rol | |
| □ 杏仁豆腐花 | Almond Soft Bean Curd | | 炸雨 | Double Fried | |
| □ 客瓜凍布甸 | Honeydaw Pudding | | 生炒糯米飯 | Fried Stick Rice | |
| □ 香煎馬蹄糕 | Panf-Fried Waterchestnut Cake | | 瑤柱灌湯餃 | Gon-Poy Dumpling in S | oup |
| □ 差計雙皮奶 | Double Broiled Ginger Flavor Milk | | 蠔油鴨掌 | Duct Feet with Oyster S | auce(L) 大點 |
| □ 鮮笋蝦餃 | Shrimp Dumpling | | 雅白牛什 | | |
| □ 畔溪帶予餃 | Dumpling(M) 中點 | | | | |



KOREAN FOOD 韓國料理 1. 烤肉蓋飯 (湯・小菜) 量고기豆밥....... 5.99 ■ 2. 豬肉蓋飯(湯、小菜)제육呈皆 5.99 Sliced pork with Vegetables over rice 3. 雜菜蓋飯 (湯、小菜) 장채덮밥 5.99 Seasoned meat noodles with Vegetables over rice 🥒 4. 泡菜炒飯 (湯、小菜) 김치볶음밥 5.99 Kimchi with Vegetables over rice ₩ 5. 韓式煲飯 (湯、小菜) 비방방 5.99 Beef and Vegetables over rice ☞ 6. 魷魚蓋飯 (湯、小菜) 오징어덮밥 5.99 Spicy squid with Vegetables over rice 7. 蝦仁炒飯 (湯、小菜)새우볶음밥 5.99 Shrimp with Vegetables over rice 9. 日本生魚疏菜飯 (湯、小菜) 회덮밥... Fresh raw fish with vegetables over rice (spicy sauce) 11. 韓式壽司 김밥 2.99 MARINATED BARBECUES 韓式燒烤

| 1.10元の 株本十計 3.4万元 1 | 14.55 | |
|------------------------------|-------|--|
| 2. SPECIAL KALBI 新鮮牛排.생같바 | 14.99 | |
| 3. SPECIAL PORK 鮮五花豬肉. 생목삽겹살 | 11.99 | |
| | | |

.... 14.99

1. KALBI 韓製牛排 양념갈비 . . .

| | SPECIAL FOOD 特別料理 | |
|----|--|--|
| 1. | 炸豬排飯 (渦・小菜) モッム 5.99 Deep fried pork with vegetables with brown sauce | |
| 2. | 炸魚排飯 (湯・小菜) 増せか스 | |
| 3. | 牛肉串燒 소고가야채 코치구이 | |
| 4. | 雞肉串燒 針고기야채코치구이 | |
| 5. | 魷魚串燒 오징어코치구이1.99 Spicy squid on a skewer | |
| | JAPANESE CUISINE TERIYAKI | |
| 1. | 難肉鐵板飯(湯・青菜)対利테리야河. 4.49 Chicken teriyaki | |
| 2. | 魷魚鐵板飯(湯・青菜) 오징에레리야別 | |
| 3. | 牛肉鐵板飯(楊・片菜)비프레리야別 4.99 Beef teriyaki | |
| | NOODLES 麵 | |
| 1. | 鍜仁島冬麺(小菜) 州 우우 동 | |
| 2. | 牛肉烏冬麵 (小菜)비프우동 4.99 Noodles with beef soup | |
| | 炸青菜島冬麵(小菜) 덴부라우동 4.99 Noodles with fried vegetables soup | |
| 4. | 青湯鳥冬麵 (小菜) 각기우통 4.49 Noodles with vegetables soup | |
| | SOUP湯 | |
| 1. | 海帶湯 이역국(山) 0.99 (大) 1.39 Clear seaweed soup with minced beef | |
| 2. | 日本醬湯 미 소全(中) 0.99 (大) 1.39 Soy bean paste soup | |

Flushing Noodle Shop

源

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海鮮小菜專家 馳名燒腊麵食

> 135-42 ROOSEVELT AVENUE FLUSHING, N.Y. 11354 TEL: (718) 353-1166

| 烧 腊 | BARBECUED ITEMS | 碟飯 | RICE PLATES | 炒 麵 ₽ | AN FRIED NOODLES |
|------------------------|--|-----------------------------|--|--------------------------------|---|
| 化皮乳糖 1 | Baby Pig | 豆仔牛肉飯 60. | String Beans & Beef on Rice .3.75 | 策远海鲜炒糖 115 | Seafood w Noodles & Vege 7.95 |
| 烧油雙掛 2 銀汁柳骨 3. | Two Kinds of Barbecued Meat | 并互牛内板 61. 盆菜牛内纸 62. | Snow Beans & Beef on Rice3.50 | 笔迹八珍炒施 116. | Mixed Meat w. Noodles & Vege 7.45 |
| 東江塘雞 4 | Barbecued Spare Ribs | 湯 麵 | SOUP NOODLES 3.75 | 采蓮雞柳炒麵 117. 級依排骨炒麵 118. | Chicken w Noodles & Vege |
| 明姓火鸭 5 | Roast Duck | 河 超 魚蛋素存納 64. | | 双银份用炒地 110. | Bean & Pepper |
| 白切雞 6 攻瑰油雞 7. | Boiled Chicken 5.25 | 移泊金谷 66. | Fish Ball & Wenton Scup 3.75 Fried Wonton | 菜道牛肉炒奶 119 | Beef w Noodles & Vegetable 5 75 |
| 宝计又动 8 | Soy Sauce Chicken | 鲜蝦雲存麵 67. | Wonton Neodle Soup 325 Wonton in Soup (8) 325 | 绿茅内絲炒麵 120. 致椒源炒牛河 121. | Fresh Pork w. Noodles & Bean Sprouts 5 50 |
| 脏床会狱 9 | Barbecued Pig | 鲜椒净霉吞 68 | Wonton in Soup (8) | 政務級方字四 121. | Black Bean |
| 五香南味 10. 脱皮人民 11. | Spiced Pork with Taro 4.50 | 鲜蝦水欽鲍 69. 鲜蝦淨水欽 70 | Shrimp Dumpling & Noodles in Soup | 菜莲混炒牛河 122. | Beef Chow Fun w. Vegetable 4.95 |
| 脆皮火鴨 11. 滷水生腸 12. | Roast Duck (Half)7.95 (Whole)15.50 | 原计牛脑轴 71. | Noodle w. Beef Stew | 线似干炒牛河 123. | Beef Chow w Black Bean 5.25 |
| 碟饭 | Barbecued Instestine 7.25 | 柱绣牛根蛳 72. | Noodles with Beef Muscles | 干炒牛河 124. 星州炒水約 125. | Beef Chow Fun |
| 化度乳精板 13 | Baby Pig on Rice | 五套字旗矩 73. 初州急蛋麵 74. | Noodles with Beef Triple 3.50 Noodles with Fish Ball 3.25 | 度門炒米粉 126 | Ho Moon Mai Fun 4.95 |
| 明雄大鸭飯 14 | Roast Duck on Rice 3.50 | 上房净条签 75 | Fish Ball in Soup | 維 纬 炒 施 127. | Shredded Chicken Pan Fried Noodle 5 75 |
| 致境排骨板 15. | Roast Duck on Rice | 火铁高锰 76 | Roast Duck & Noodles in Soup 3 50 | 群 序 炒 畅 128. 又 境 炒 畅 129. | Chicken Kew Pan Fried Noodle 5.75 |
| 玫瑰油雞飯 16 腺皮火肉板 17 | Soy Sauce Chicken on Rice | 又烧着超 77. | Roast Pork & Noodles in Soup | 急片炒 酱 129. | Roast Pork Pan Fried Noodle 5.75 Pan Fried Noodle Filet Fish 7.25 |
| 密计又兑换 18 | Roast Pig on Rice | 油雞湯麵 78 火鴨雲谷麵 79. | Chicken & Noodles in Soup | 三 妹 炒 麺 131. | Sam See Chow Mein 6.25 |
| 英咏三寶飯 19. | Combination on Rice | 又观赏存备 80. | Roast Pork & Wonton Noodles in Soup3.75 | 辨 麵 | WIDE NOODLES |
| 又境火烤飯 20. | Roast Pork & Duck on Rice 3.95 | 油雞雲吞麵 81. | Chicken & Wonton Noodles in Soup | 菜连北非娜娅 132. | Chinese Mushrooms & Vege. |
| 油雞火鴨飯 21 又燒油雞飯 22. | Chicken & Duck on Rice | 火防净套存 82. | Roast Duck & Wonton in Soup | | w. Wide Noodles 6.25 |
| 白切雞飯 23. | Steamed Chicken on Rice | 又境净尝存 83. 油脂净尝存 84 | Roast Pork & Wonton in Soup 3.50 Chicken & Wonton in Soup 3.50 | 菜道海鲜树鲢 133. 滑蛋煅仁树瓤 134. | Seafood & Vegetable w. Wide Noodles 7.45 |
| 芥简牛内飯 24. | Beef with Broceoli on Rice | 牛腩净套存 85. | Beef Stew & Wonton in Soup | 西芹雞你鄉鄉 135. | Shrimp & Egg w. Wide Noodles |
| 高茄牛肉飯 25. | Beef with Tomato on Rice | 李报净金在 86 | Beef Museles & Wonton in Soun 3.50 | 菜道耶珠树始 136 | Chicken & Chinese Vege. w. Wide Noodles 6 25 |
| 菜道滑牛飯 26. 滑蛋牛肉飯 27. | Beef with Fan on Pice | 李维净套备 87. 李鹏雷泰懿 88 | Beef Triple & Wonton in Soup | 虽薄膏虾麺 137. | Mixed Vegetables w Wide Noodles 5.95 |
| 绿油牛肉飯 28. | Beef with Egg on Rice 3.50 Beef with Oyster Sauce on Rice 3.25 | 中根雲存麵 89 | Beef Stew & Wonton Noodles in Soup 3.75 Beef Niuscles & Wonton Noodles in Soup 3.75 | 網 粉 | RICE STICKS |
| 且腐牛肉飯 29. | Beef with Beans Curd on Rice 3.50 | 牛椎套存备 90 | Beef Triple & Wonton Noodles in Soup 3 75 | 雪菜牛柳瀬粉 138 | Shredded Beef Ly Fun 3.95 |
| 正腐火贴飯 30. 核作火贴飯 31. | Roast Pig & Bean Curd on Rice | 柱 绣 牛 舳 91 | Beef Stews | 火烤局湖粉 139. 火肉局湖粉 140 | Roast Duck Ly Fun in Soup 3.75 Roast Pig Ly Fun in Soup 3.75 |
| 带退火站的 37 | Roast Pig w. Bean Curd Stick on Rice | 柱线牛根 92 五谷华都 93 | Beef Muscles | 油雞高潮粉 [4] | Soy Sauce Chicken Ly Fun in Soup |
| 泵流什會板 33. | Chop Suey on Rice | 維湯極沒骨 94 | Beef Triples 3.75 Boneless Chicken & Noodles in Soup 3.50 | 又烧局箱粉 142 | Roast Pork Ly Fun in Soup |
| 酸苯醇脱飯 34. 菜運鮮脱飯 35. | Squid w. Pickled Vegetable on Rice | 八珍晶描 95 | Mixed Meat w. Noodles in Soup | 滷味湯朋粉 143. | Spiced Mixed Meat Ly Fun in Sonn. 3 75 |
| 水理難数 36. | Squid & Vegetable on Rice 3.50 * Curry Chicken on Rice | 班珠涛频 96 班珠涛频 97 | Shrimp Kew w. Noodles in Soup | 菜牛高桶粉 144 牛贴湯桶粉 145 | Beef Ly Fun with Vegetable in Soup. 3.75 Beef Stew Ly Fun in Soup. 3.75 |
| · 如 中 仮 37. | * Curry Beef on Rice | 炒 飯 | Sliced Fish & Noodles in Soup 4 25 | 牛鄉房相約 146. | Beef Triple Ly Fun in Soun 3.75 |
| 咖喱 服飯 38. | * Curry Shrimp on Rice 3.95 | | FRIED RICE | 北菇鸭鲜濑粉 147. | Shredded Duck & Black Mushroom Ly Fun 3.95 |
| 咖喱牛貼飯 39 咖喱鲜煎飯 40. | * Curry Beef Stew on Rice 3.25 | 生炒牛肉飯 98. 雞 粒 炒 飯 99 | Beef Fried Rice | | Mushroom Ly Fun3.95 |
| 致计排骨板 41. | Curry Squid on Rice | 灯 仁 炒 何 100 | Mineed Chicken Fried Rice 4.75 Baby Shrimp Fried Rice 4.95 | 伊麵 | E-FU MEIN |
| 滑蛋坝仁飯 42. | Shrimp & Egg on Rice 3.95 | 又烧炒纸101. | Roast Pork Fried Rice4.75 | 牛内高伊她 148 | Beef E-Fun Mein 6.25 |
| 五香滷味飯 43. 洋葱精扒飯 44 | Spiced Mixed Meat on Rice 3 25 | 成熟 | Salted Fish w Chinese Sausage Fried Rice . 6.95 | 维 維 伊 麵 149. 三 赫 高 伊 麺 150. | Chicken E-Fun Mein |
| 洋葱秸扒飯 44. 机 珠 飯 45. | Pork Chop & Onion on Rice 3 75 Shrimp Kew on Rice 4.95 | 捞 奶 奶 103. | Young Chow Fried Rice | 蟹肉干炖伊麺 [5] | Sam See E-Fu Mein 6,50 Crab Meat Yee Mein 7.25 |
| 海 鲜 飯 46. | Scafood on Rice | 机仁搭轴104 | LO MEIN | 斑珠高麵 152 | Jumbo Shrimp Wor Noodles (Big Bowl) 8.95 |
| 建 雜 仮 47. | Salted Chicken on Rice | 中内拼题 104. | Shrimp Lo Mein 5.95 Beef Lo Mein 4.95 | 入分高超 153. | Mixed Meat Wor Noodles (Big Bowl) 6 95 |
| 中式牛柳飯 48. 机仁炒蛋飯 49. | Sliced Beef on Rice | 黎 無 級 46 106 | Chicken Lo Mein 4.95 | 515 | RICE CONGEE |
| 西岸縣終飯 50 | Baby Shrimp w Fried Egg on Rice 4 95 Shredded Chicken w Celery on Rice 3.95 | 董 思 粉 施 107 | Lo Mein w Ginger & Scallions | 報 珠 弱 154 海 鮮 錫 155 | Jumbo Shrimp 4 95 |
| 西菜牛飯 51. | Beef with Water Cress on Rice 3.50 | 又 境 粉 麵 108 牛 肠 粉 麵 109. | Lo Mein w Roast Pork 4.25 | 海 鲜 粥 155 滑 牛 粥 156. | Seafood |
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| 采述系斜板 56 | Fried Sliced Fish w. Vegetable on Rice 4 25 | 维度指移 超 113. | Lo Mein w. Mixed Vegetables | 点 方 有 守 55 160. 皮 蛋 養 肉 粥 161. | Jumbo Shrimp |
| 壕海雞絲飯 57. 火腿蛋飯 58 | Shredded Chicken w Oyster Sauce on Rice 3.50 | | Lo mein w. Oysier sauce & Chinese vege 4 23 | | 3.23 |
| 又境蛋奶 59 | Ham & Egg on Rice | | | | |
| | 3,30 | | | | ★ Hot and Spicy |
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非P脑林 Buddhist Dishes

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*** A Wike degetable Noodle (Minen, Udon, Helen) Sough In Singapore Style . \$4.25 を かけい は Minen (Minen, Udon, Helen) Sough In Singapore Style . \$4.25 を かけい は Minen (Mon, Helen) In Singapore Style . \$4.25 と が は Minen (Minen, Udon, Helen) In Singapore Style . \$4.25 と が は Minen (Minen, Udon, Helen) In Singapore Style . \$4.25 と が は Minen In Singapore Style . \$4.25 と が は Minen In Singapore Style . \$4.25 と が は Minen In Singapore Style . \$4.25 と が は Minen In Singapore Style . \$4.25 と が が またい に またい またい またい またい またい またい に またい またい に またい またい に ま

Casserola 使存。

1. Vegetarian Casserola in "Ru Fu"
Source \$8.50

| 7 |
|---|
| Soup VV |
| 1. Seaweed Toty Soup |
| 2. Hot Sour Sour \$4.25 \$4.25 3. Vegetains Shack Fin Hot and Sour |
| 3. Vegetarian Shark Fin Hot and Sour |
| Soup 義 森 契 |
| 4. Black Moss with Tofu In Thick Soup · 支京和女子 \$4.95 |
| 5, * Qong Po* Beef in Thick Soup 未按件序。 \$5.50 |
| 8. Vegetarian Goat Soup |
| 7.Vegetarian Shark Fin In Thick Brown Soup |
| |
| House Special Dishes |
| |
| 1. Vegetarian Conch |
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| 1. Vesetarian Conch. \$6.00 有なてを表 方 当集 Nine Floor Tower. \$7.85 Tしないがものす。 \$2.95 |
| 1. Vegetarian Conch |
| 1. Vegetarian Conch. \$6.60 有なて基本方当来 2. Nine Floor Toyet. \$7.95 Tしたさいからす Vegetarian Oyster \$8.95 大きにないた。 \$8.95 大きにないた。 \$8.85 |
| 1. Vegetarien Conch. \$6.60 イギスモルス は 2. Nine Floor Toyet. \$7.95 TUG とうちっ Vegetarien Cyster \$8.95 大きません。 Vegetarien Squid in Satie Source デストニス は 集成か \$8.95 58.95 |
| 1. Vegetarien Conch. \$6.60 イギスモルス は 2. Nine Floor Toyet. \$7.95 TUG とうちっ Vegetarien Cyster \$8.95 大きません。 Vegetarien Squid in Satie Source デストニス は 集成か \$8.95 58.95 |
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| 1. Vegetarien Conch |

| 表面表示 9. Vegetarian Meat with Bean Leaf \$7.85 |
|--|
| 10. Yuan-Yang Vegetarian Squid in |
| *Sha-Cha* source |
| Daily Lunch Bendo \$3.50 |
| Sound with Dina Miseri segretable |

Served with Rice, Mixed vege Dishes, Soup, Desert

Sweat Soup / Drinks

| 1. Milk Jea | \$0.£0 |
|--|--------|
| (場)(条) 2. Coffe - (中の内) | en (n |
| -(phooje) | 30.50 |
| 3. Yuan-Yang Tea | \$0.60 |
| (复名茶) 4. Ovaltine | 1- |
| (III & IA) | \$0.80 |
| (何華用) 5. Hodick (吳立克) | so.l-à |
| (吳立克) 8. Say Milk | |
| 6. Say Milk | \$0.80 |
| (EYE) 7. Rice Milk | enan |
| (米號) | \$0.00 |
| (米號) 8. Pgshir Soup | \$1.00 |
| (K 729) | *** |
| v. Ked Bean Scup | \$1.08 |
| (化生元) 9. Red Bean Scup (な)と記った。 10. Wheat Tea | \$1.50 |
| (名) | |

| Zu Lai Vegetasian Restaurani |
|------------------------------|
| 135-19 4016 Road |
| Flushing, NY.11354 |
| Td. (118) 88K-8952 |

Chinese Dim Sum

| 1. Byn\$0.40 |
|-------------------------------------|
| 2. Whole Wheat Bun\$0.50 全年記載 |
| 3. Scallion Bun |
| 4. Louis Seeds Bun |
| 5. Taro Bun |
| 6. Red Bean Bun\$0.50 |
| 7. Rosst Pork Bun\$0.50 |
| 义校号 8. Sour Cabbage Bun |
| 第2年号 9. Vegetable Bun |
| 某集の 10.Whole Wheat Vegetable Bun |
| 生是意创 |
| s 和K |
| 12. Fried Vegetable Bun\$1.75 |
| 13. Scinion Pan Cake |
| ₩. Seseme Seeds Roll\$2.00 |

Contract Secretary

BEAN CURD & VEGETABLE

| BEAN CURD & VEGETABLE |
|--|
| 海霸王対丘扇 115. House Special Fried Stuffed Bean Curd |
| with Minced Shrimp 6.25 |
| 紅 地 正 用 116. Braised 8ean Curd with Chinese |
| Mushroom & Vegetable 6.25 |
| 羅漢扒耳鳥 117. Bean Curd with Assorted Vegetable |
| Buddhist Style 6.25 |
| 麻 뇷 且 唐 118.* Bean Curd with Minced Pork, |
| Szechuan Style 6.25 |
| 八珍私正房 119. Bean Curd with Eight Precious 8.25 |
| 蚧肉扒豆房 120. Bean Curd with Crab Meat 8.25 |
| 鲜 县 香 正 121. Sauteed Snow Peas with Straw |
| Mushroom 6.25 |
| 鲜盐珍珠平 122. Straw Mushroom & Baby Corn 6.25 |
| 沙 凭 冬 123. Sauteed Bamboo Shoots & Mushroom . 6.25 |
| 埃油 养 樹 124. Chinese Broccoli in Oyster Sauce 5.75 |
| 魚告四季耳 125.* Sauteed String 8eans with Garlic |
| Sauce |
| 炒 作 菜 126. Sauteed Chinese Mixed Vegetable 5.75 |
| 馬 乳 炎 菜 127. Sauteed Spinach w. Preserved 8ean |
| Curd Sauce |
| 清炒西洋菜 128. Sauteed Water Cress with Garlic 5.75 |
| 魚 香 茄 子 129.* Egg Plant with Garlic Sauce 5.75 |
| NOODLE & RICE |
| (Chow Mein: Cantonese Style, Pan Fried Noodle) |
| 妗肉干塊伊鉅 130. E. Fu Noodle with Crab Meat 8.50 |
| 海 科 炒 矩 131. Assorted Seafood Chow Mein |
| (or Lo Mein) 8.50 |
| 级仁炒 矩132. Shrimp Chow Mein (or Lo Mein) 6.00 |
| 炒矩、炒河粉 133. Chow Mein, Chow Fun, Lo Mein, |
| 柳純・炒系粉 Rice Noodle |
| |
| |
| |
| |
| 特州 炒 鉱 137. Young Chow Fried Rice |
| (Choice of Chicken, Pork, Beef or Vegetable) |
| 6 K 139. White Rice (Sm.) 0.50 (Lg.) 1.00 |
| 青 未 秋 140. 8rown Rice (Sm.) 0.75 (Lg.) 1.40 |
| |

* Hot and Spicy

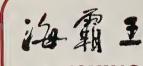
We can alter the spice according to your taste.

Prices subject to change without notice.

SPECIAL LUNCH MENU
(TAKE OUT DNLY)

MONDAY TO FRIDAY 11:30 A.M. TO 3:00 P.M.
CHOICE OF SOUP:
Wonton, Egg Orop, Hot & Spicy or Egg Roll
Served with: White Rice, Fried Rice or Brown Rice

| 太战 转球 S 4. Chicken | with 8roccoli 3.95 licken with Snow Peas 3.95 |
|---|---|
| | PORK |
| 香貨咕噜南S 7. Sweet an 京都商排S 8. Pork Cho 什策商序S 9. Sliced Po | Pork with Garlic Sauce |
| | BEEF |
| 养 蘭 ÷ S12. Beef with 青 椒 ÷ S13. Beef with 咖 啶 ÷ S14. * Beef with | Garlic Sauce |
| | HRIMP |
| 非情報 仁 S17. Shrimp v 战计報 仁 S18. Shrimp v 四川銀仁 S19.* Sauteed | vith Mixed Vegetable 4.75 vith Broccoli 4.75 vith Black Bean Sauce 4.75 Shrimp, Szechuan Style 4.75 vith Lobster Sauce 5.50 |
| | IODDLE |
| 牛肉排 髮 S21. Beef Lo 什 菜 撈 髮 S22. Mixed Ve 叉 塊 撈 髮 S23. Roast Po 鳥 鮮 掰 髮 S24. Chicken | rived with Rice) Mein |
| SPECIA | L DIET MENU |
| 什策期球D 2. Sliced C 什策且需0 3. Steamed 粒 地 且 康0 4. Braised & Veg 野結珍珠平 0 5. Straw M 台 均 佳 策 0 6. Steamed | with Snow Peas 8.95 hitchen with Mixed Vegetable 6.25 Bean Curd with Mixed Veg 6.25 Bean Curd w. Chinese Mushroom atable 6.25 ushrooms and Baby Corn 6.25 spinach 5.75 Water Cress 5.75 |
| 白 均 什 策 D 8. Steamed | Chinese Mixed Vegetable 5.75 |



FLUSHING SEAFOOD PALACE

FREE DELIVERY

CATERING AVAILABLE FOR HOME & OFFICE PARTIES

WE ACCEPT: AMERICAN EXPRESS (NO PERSONAL CHECKS)

OPEN 7 DAYS A WEEK Delivery Hours. 11:00 a.m. - 10:00 p.m.

36-57 MAIN STREET, FLUSHING, N.Y. 11354 (718) 886-1166/1167

| APPETIZER Sm. Lg. | 本 相 共 球 39. Chicken with Broccoli 6.95 | 什 采 奴 球 75. Sauteed Jumbo Shrimps w. Mixed Veg. 10.95 |
|--|--|--|
| * & 1. Egg Roll (1) 1.D0 | 群 恭 珠 40. Sliced Chicken with Straw Mushroom . 6.95 | 四川 鲜椒仁 76. * Sauteed Shrimps, Szechuan Style 9.25 |
| 上海 泰 卷 2. Shanghai Spring Roll (1) 1.00 | 多 正 典 珠 41. Sliced Chicken with Fresh Snow Peas . 6.95 | 清 炒 城 仁 77. Sauteed Shrimps 9.25 |
| 幹 内 巻 3. Crab Meat Roll (1) 1.50 | | 系 素 城 仁 7B. * Sauteed Shrimps with Garlic Sauce 9.25 |
| 家 4. Fried Dumpling (or Steamed) (6) 4.25 | | 株 株 年 79. Sauteed Shrimps with Cashew Nuts . B.95 |
| * * 5. Deep Fried Minced Meat Dumpling (6) . 4.25 | 春 単 共 T 43. * Diced Chicken with Spicy Bean Sauce . 6.95 | 公 保 城 BO. * Kung Po Shrimp |
| 义 位 6. Barbecued Roast Pork 6.25 | 公 保 坞 44. * Kung Po Chicken 6.95 | |
| 电 排 者 7. Barbecued Spare Ribs 6.25 11.95 | 什 菜 茑 玤 45. Chicken w. Mixed Veg 6.95 | ****************** |
| 18. B. Baked Clams (6) | | SEAFOOD |
| 场 大 城 9. Baked Shrimps (6) 9.75 | ************************* | |
| 場 辛 チ 10. Baked Scallops (6) 9.75 | DUCK | 海莉王大會 B1. House Special Seafood Delight Combination 24.95 |
| # 11. Cold Noodle with Sesame Sauce 3.50 | 海莉王庁皮鴨 46. House Special Barbecued Peking Ouck | 准果海 群 B2. Assorted Seafood in Taro Nest 13.95 |
| # 12. Mixed Vegetable Salad (Per Person) 3.75 | (Two Course) (Whole) 29.95 | 黑 株 辛 子 B3. *Sauteed Scallop with Black Pepper . 11.95 |
| 11 % 17 12. Wilked Vegetable Salad (Fel Felsoll) 5.75 | | 线 计 拳 子 B4. Fresh Scallops w. Black Bean Sauce . 10.95 |
| ******** | 什 永 本 47. Braised Duck w. Mixed Vegetable . (½) 10.50 | 公 係 奉 子 B5. ★ Kung Po Scallop 10.95 |
| COLLE | 八 珍 秋 鸭 4B. Braised Ouck w. Assorted Seafood . (½) 10.50 | 油泡螺片 B6. Sauteed Sliced Conch 11.95 |
| SOUP Pt. Qt. | 北 县 扒 购 49. Braised Duck with Chinese | 特莱螺片拳子 B7. Sauteed Scallop & Sliced Conch w. Veg. 10.95 |
| 常 巻 港 13. Wonton Soup 1.00 1.80 | Mushroom (1/2) 10.50 | 线 计 炒 地 BB. Clams with Black Bean Sauce B.25 |
| 季 花 湯 14. Egg Drop Soup 1.00 1.80 | 明 植 火 雋 50. Roast Duck(½) 9.50 | 林 炸 生 垛 B9. Deep Fried Fresh Oyster 7.95 |
| 助非東米 章 15. Chicken Corn Soup 1.00 1.80 | | 卷 总 中 绿 90. Fresh Oyster with Ginger and Scallion . 7.95 |
| 战 株 清 16. * Hot & Sour Soup 1.25 2.35 | | 线 计 炒 蚧 91. Crabs with Black Bean Sauce 7.95 |
| 什 苯 湯 17. Mixed Vegetable Soup 1.75 3.25 | BEEF | 表 整 炒 蚧 92. Crabs with Ginger and Scallion 7.95 |
| 西州牛肉素 1B. Minced Beef, Chinese Parsley & Egg | 海莉王煎士的 51. House Special Steak | 松 鬼 鲜 就 93. * Sauteed Baked Squid w. Herb Flavor . 7.25 |
| White Broth | 中 # 子 52. Fillet Steak with Scallop 12.00 | 群 北 小 炒 94. Fresh Squid with Mixed Vegetable 7.25 |
| 杨州套春湯 19. Young Chow Wonton Soup 3.50 | | |
| 特莱南片港 20. Sliced Pork with Vegetable Soup 3.50 | | ************* |
| 海生且商业 21. Supreme Seafood w. Bean Curd Soup . 4.50 | 中式牛椒 54. Pan-Fried Steak Cantonese Style 9.75 | FISH |
| 入資本系粒湯 22. Treasured Winter Melon Soup 4.50 | 五樹銀扒牛 55. Fillet Steak with Chinese Broccoli 9.75 | |
| 红色粉彩地 23. Shark's Fin with Shredded | 除皮 牛 56. Beef with Orange Flavor 9.75 | |
| Chicken (Per Person) 10.DD | 本 海 牛 57. Moo Shi Beef (with 4 pancakes) B.50 | 技计性单 96. Smoked Sable w. Black Bean Sauce . 11.95 |
| 红地蚧肉和 24. Shark's Fin w. Crab Meat. (Per Person) 12.00 | 様 油 + 5B. Beef with Oyster Sauce 7.25 | 油泡机利珠 97. Sauteed Flounder Cube with Ginger |
| | 本 · · · · · · · · · · · · · · · · · · · | & Scallion |
| ******** | 魚 者 + 60. * Beef with Garlic Sauce 7.25 | 什米能利珠 9B. Sauteed Flounder Cube w. Mixed Veg. 11.75 |
| POULTRY | 者 本 牛 61. Beef with Green Pepper | 清 恭 札 利 99. Steamed Flounder 9.75 |
| | 什 承 + 62. Beef with Mixed Vegetable 7.25 | 千 煎 能 利 1DD. Fried Flounder |
| 海霸王百花鵐 25. House Special Stuffed Boneless Chicken | * * * + 63. * Beef with Curry 7.25 | tu 地 司 和 101. Fried Sea-Bass w. Veg. & Shredded Pork 12.75 |
| w. Minced Shrimp | 変 単 + 64. Beef with Snow Peas 7.25 | 清 羔 引 班 102. Steamed Sea-Bass 12.75 |
| 全 年 五 樹 珍 26. Steamed Boneless Chicken with Ham | 公 每 + 65. * Kung Po Beef | 粉 岐 司 珽 103. Sweet & Sour Sea-Bass 12.75 |
| & Chinese Broccoli 12.95 | v oo. Mang to beet | ********** |
| 能度性子 \$ 27. Fried Crispy Chicken Cantonese Style B.50 | ******* | |
| 正常量粉 \$2B. Salted Baked Chicken B.50 | LOBSTER AND SHRIMP | PORK |
| 基立手編集29. Shredded Chicken w. Oyster Sauce 9.95 | | 海衛王城南排 104. House Special Pork Chop Peking Style . 6.95 |
| 西梓兼株 4 30. Boneless Chicken w. Lemon Sauce 9.95 | 海商王龍城 66. House Special Lobster w. Ginger & | 粮盘妈肉排 105. ★ Pork Chop w. Chili & Spiced Salt 6.95 |
| 更冬楼贴练 31. Grilled Chicken with Bamboo Shoots | Scallion (Seasonal Price) | 香蕉咕噜肉 106. Sweet & Sour Pork 6.95 |
| and Mushrooms 9.95 | 技计妙札城 67. Lobster in Black Bean Sauce . (Seasonal Price) | 眷 準 向 丁 1D7. ★ Diced Pork with Spicy Bean Sauce 6.95 |
| 香 花 時 片 32. Sliced Chicken and Sliced Conch with | 廣東式龍椒 6B. Lobster Cantonese Style (Seasonal Price) | 魚 香 市 妹 108. * Shredded Pork with Garlic Sauce 6.95 |
| Vegetable 9.95 | 粮量妈明城 69. Baked Salted Jumbo Shrimps 10.95 | 本 师 申 109. Moo Shi Pork (with 4 pancakes) 6.95 |
| 线 计 联 球 33. Sliced Chicken w. Black Bean Sauce B.95 | 千 放大 明 版 70. Jumbo Shrimps with Superior | 株 米 内 T 110. Oiced Pork with Cashew Nuts 6.95 |
| 兼专具 珠 34. * Sliced Chicken w. Garlic Sauce B.95 | Sauce | 什采肉片111. Sliced Pork with Mixed Vegetable 6.75 |
| 差 私 場 35. Sesame Chicken | 油 池 坂 珠 71. Sauteed Jumbo Shrimps 10.95 | 非采炒肉料 112. Sauteed Shredded Pork with Pickled |
| * 4 36. Moo Shi Chicken (with 4 pancakes) B.50 | 河 庭 坻 72. Hunan Lake Shrimp 10.95 | Cabbage |
| 株 | 新 岐 城 球 73. Sweet and Sour Shrimps 10.95 | 常 正 肉 片 113. Sliced Pork with Snow Peas 6.75 |
| 粉 战 瑪 珠 3B. Sweet and Sour Chicken 6.95 | 粗 和 74. Shrimp with Lobster Sauce 10.95 | 线 汁 肉 片 114. Shredded Pork w. Black Bean Sauce . 7.75 |
| | On mp mor cobser dauce 10.55 | |
| | | |
| | | |

| ı | <u>Meat Entree</u> Served with salad and rice | |
|---|--|---------------------------------|
| ı | Ribeye steak Grilled ribeye with house sauce. Served with mix | \$15.00 ed vegetab |
| ۱ | Garlic beef Sautéed thinly sliced beef and mixed greens with citantro and pine nuts. | \$13.50 fresh garli |
| ١ | Lemongrass beef Thinly sliced beef sauted with fresh lemon gras pepper, onion and carrots. | \$13.50 s, Thai chili |
| ı | Spicy tropical chicken Tender chicken with vegetables in red curry/coc | \$12.00 onut sauce. |
| ۱ | 5aigon chicken Sautéed chicken in our special wine sauce. | \$13.00 |
| I | Grilled chicken | \$13.00 |
| 0 | Vegetables and noodles | |
| ı | Veggie pasta | \$ 9.00 |
| ı | 5picy fried rice Extremely spicy fried rice, please specify degree | \$ 8.00 es of spicin |
| | Yakisoba Soba noodles with beef or chicken. | \$10.00 |
| | Yaklsoba with shrimps | \$11.50 |
| | Seafood pasta | \$13.00 |
| | Ginger veggie Fresh veggies and tofu in ginger sauce | \$11.00 |

| Lunch specials Monday thru Saturday 12-4pm except holidays All lunches served with soup, white or fried rice and salad dish. | , except noodle |
|--|---------------------------|
| Sautéed calamari Sautéed calamari with mild spicy lemon tomato | \$ 7.95 |
| Crab roll Minced crab and chicken rolled with rice paper. | \$ 7.95 |
| Yakisoba Sautéed soba noodle with beef and cabbage. | \$ 6.95 |
| Sear tuna Fresh tuna edged with Szechwan peppercorn. rare and served with dipping sauce. | \$ 9.95 Grilled medium |
| Wing ding Fried chicken with wasabi/mayo dipping sauce | \$ 6.95 |
| Grilled shrimp Grilled marinated shrimps with garlic/basil saud | \$ 7.95 ce. |
| Veggie Dumplings | \$ 5.95 |
| Grilled chicken salad Grilled marinated chicken tops mixed greens. | \$ 8.95 |
| Grilled salmon salad | \$ 9.95 |
| Grilled marinated salmon tops mix | ced greens |
| Grilled shrimp salad Grilled marinated jumbo shrimp with garlic/bas mixed greens | \$ 9.95 iil sauce tops |
| Veggie pasta | \$ 7.95 |
| Ginger veggie Fresh veggies and tofu in glnger sauce. | \$ 7.95 |

ForAga Bistro

Take-out menu

delivery hours: 12-3 lunch (min. \$ 7.00) 5-10 dinner (min. \$ 12.00)

107-02 70th road, forest hills, ny 11375 718 263-8883 718 263-7420

| Soups & salads | | <u>Appetizers</u> |
|--|----------------------------------|--|
| Vegetable soup Clear broth with spinach, shiitake mushro | \$ 4.00 com and bamboo. | Wontonton shrimp Fried marinated shrimps wrap Sautéed calamari |
| eef Vegetable soup | \$ 5.00 | Sautéed calamari with mild spi Crab roli |
| afood bisque amy lobster bisque with shrimp, crab | \$ 5.00 and squid. | Minced crab and chicken rolled Veggie fry Battered (ried mixed vegetable |
| afood tom yam ai style hot & sour soup with shrimp, o | \$ 5.50 crab and squid. | Yakisoba |
| nicken tom yam | \$ 4.50 | Sautéed soba noodle with bee |
| nal style hot & sour soup with chicken | & musiroom. | Sear tuna |
| n chee tofu etable broth with spicy kimchee and | \$ 4.50 tofu. | Fresh tuna edged with Szechw rare and served with dipping s |
| eafood salad rimp, crab and squid with lemon grass eens. | \$ 9.50 s marinate tops mixed | Wing ding Fried chicken with wasabi/may |
| rilled chicken salad nilled mannated chicken tops mixed gr | \$ 8.50 eens. | Coconut shrimp Fried jumbo shrimps in coconu |
| irilled salmon salad irilled marinated salmon tops mixed gre | \$ 9.50 eens. | Grilled shrimp Grilled marinated shrimps with |
| Grilled steak salad Grilled mannated ribeye steak tops mixe | \$ 9.50 ed greens. | Veggie Dumplings |
| iealthy salad steamed mixed vegetables with tofu & s to fat ginger dressing. | \$ 8.50 shiitake mushrooms with | Escargot Jumbo escargot sautéed in co Fried calamari Silver/Gold bag |
| House salad | \$ 4.00 | Fried or steamed chicken and |
| Grifled shrimp salad stilled marinated jumbo shrimp with gai nixed greens. | \$ 9.50 rlic/basil sauce tops | Shrimp and leek Fried mixed shrimps and leek sauce. Veggie spring roll |

| <u>Appetizers</u> | | Entrée from the sea Served with salad and rice | |
|---|------------------------------|---|-----------------------------------|
| Wontonton shrimp Fried marinaled shrimps wrapped in wonton Sautéed Calamari Sautéed calamari with mild spicy lemon tor | \$ 6.50 nato. | Brie scallop Sea scallop sautéed with shiitake mushroom then bake in oven with Brie cheese. Served in clay pot (dine in only) | \$16.00 and fresh gre- |
| Crab roli Minced crab and chicken rolled with rice pay Veggie fry Battered (ried mixed vegetables with peanu | \$ 4.50 | ForAga tuna Grilled iuna with lemongrass/wasabi sauce,s vegetables on the side. | \$16.00 served with mix |
| Yakisoba Sautéed soba noodle with beef and cabbag | \$ 6.00 | Grilled Chilean seabass | \$15.50 |
| Sear tuna Fresh tuna edged with Szechwan pepperco rare and served with dipping sauce. | \$ 8.50 m. Grilled medium | Banana fish Steamed Childan seabass chunks with fresh wrapped in banana leaf. | \$15.00 vegetables |
| Wing ding Fried chicken with wasabl/mayo dipping sar | \$ 5.50 | BG shrimps Sautéed jumbo shrimps with Thai basil and q | |
| Coconut shrimp Fried jumbo shrimps in coconut batter. | \$ 6.50 | Scallop in lemon caper sauce ForAga snapper Fresh whole red snapper wrapped in foll wit | \$15.50 \$16.00 |
| Grilled shrimp Grilled marinated shrimps with garlic/basil s | \$ 6.50 sauce. | clantro and Thai chili pepper. Filleted Upon requasted. | ar tomato, omo |
| Veggie Dumplings | \$ 5.50 | Grilled red snapper | \$16.00 |
| Escargot Jumbo escargot sautéed in creamy garlic-b | \$ 6.50 utter. | Salmon filet Grilled tuna salmon with mixed vegetables. | \$14.00 |
| Fried calamari Silver/Gold bag Fried or steamed chicken and shrimp dump | \$ 6.50 \$ 6.50 | Alaskan king crab Steamed with sake-lemon. | \$25.00 |
| Shrimp and leek Fried mixed shrimps and leek dumplings. S sauce. | \$ 6.50 | Seafood combo Shrimps, scallops and Chilean seabass saut sauce. | \$17.00 téed in our spa |
| Veggie spring roll | \$ 4.50 | | |

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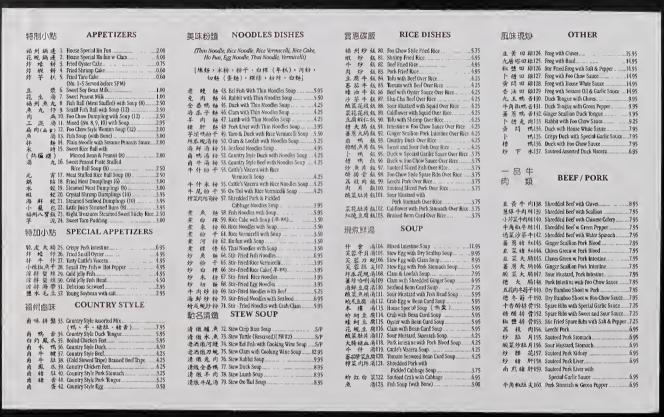


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|---|-------------|------------|
| 糖醋魚片 | 清蒸鯇魚 | 紅燒大腸 |
| 炒魚片 | 辣椒牛肉絲 | 糟太腸 |
| 炸魚片 | 意爆牛肉絲 | 蓋蒽豬紅 |
| 业社想 | 牛角椒牛肉絲 | 韭菜豬紅 |
| 炒石螺 | 炒肚片 | 简干炒五花肉 |
| 白露石螺 | 酸菜炒肚片 | 鹵鴨 |
| 中芹炒花枝 | 牛角椒肚絲 | 鹵牛腱 |
| 酸菜炒花枝 | 炒豬肝 | 卤牛肚 |
| 報仁炒蛋 | 炒腰花 | 卤豬肚 |
| 毛豆蝦仁 | 炒下水 | 卤豬舌 |
| 豆腐、蝦仁 | 荔枝肉 | 炒空心菜 |
| ,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,, | *** **** | 清炒菠菜 |
| 卤目魚頭 | 十香醉排骨 | 清炒絲瓜 |
| 涼拌海蜇頭 | 糖醋排骨 | 炒筍干 |
| 涼拌海蟴絲 | 筍尖肉絲 | 炒菜花 |
| 紅烧鮮魚 | 香干肉絲 | 紅燒豆腐 |
| 豆瓣鮮魚 | 牛角椒肉絲 | 麻婆豆腐 |
| | | |

| 蠔蚵豆腐湯 | 菠菜肉片汤 | 蕃茄紫菜豆腐 |
|----------------|-------|--------|
| 花蜆豆腐湯 | 酸菜魚頭湯 | 牛什湯 |
| 酸菜肚片湯 筍絲肉片湯 | 榨菜肉絲湯 | 菠菜猪肝湯 |

| 紅燒 | Braised Style Pt. | 0 |
|---|--|----------------------------------|
| | 魚 Braised Sea Bass | 0 0 |
| 2. 紅燎臭豆 | 商 Braised Accented | /. / |
| | Bean Curd 5.25 | |
| 3. 紅 烧 牛 | 尚 Braised Becf5.50 | 8.2 |
| 麻油 | Sesame Oil Style Pt. | Q |
| 1. 麻油腰 | 花 Kidney w. Sesame Oil 5.95 | 7.9 |
| 2. 麻 油 | 稚 Chicken w. Sesame Oil 5.95 | 7.9 |
| 3. 麻 油 | 蛋 Egg w. Sesame Oil 2.50 | 4.7 |
| 葱 爆 | Stir-Fried Style Pt. | Q |
| 1. 葱 烬 腰 | 花 Kidney w, Scallion5.95 | 7.9 |
| 2. 葱 爆 肉 | 絲 Shredded Pork w. Scallion 5.95 | 7.9 |
| 3. 葱圾牛肉 | 緣 Shredded Beef w, Scallion 7.95 | 9,9 |
| 沙茶 | Sha Cha Style Pt. | Q |
| 1. 沙 茶 牛 | 内 Shredded Beef w. Sha Cha 5.75 | 7.2 |
| 1. 沙 茶 肉 | 終 Shredded Pork w. Sha Cha 5.75 | 7.2 |
| 3. 沙 茶 | 种 Chieken w. Sha Cha Sauec 5.75 | 7.2 |
| 1.沙茶空心 | 菜 Chinese Watercress w. Sha Cha 5.95 | 7.9 |
| 清炒蔬菜 | K Vegetable PL | 0 |
| 1. 清炒菠 | K Sauteed Vegetable 5.75 | 8.2 |
| . 清炒義大利約 | A Sautced Italian Squash 5.75 | 8.7 |
| 1. 清妙空心 | 菜 Sauteed Chinese | |
| 4 . 1. 1. 1. | Watercress 5.95 | 7.9 |
| 4. 41 27 70 | 子 Sauteed Eggplant | 7.9 |
| : 注刷: 治 八八 | | |
| 5. 清炒海帶 | | 7.2 |
| 5. 清炒海帶 豬 肉 | Pork | |
| 5.清炒海帶 豬 肉 | Pork \$ Shredded Pork w. Long Pt. | Q |
| 5. 清炒海帶 豬 肉 1. 牛角椒肉 | Pork Shredded Pork w. Long Pt. Green Pepper | 7.2 Q 7.9 |
| 5. 清炒海帶 豬 肉 1. 牛角椒肉 | Pork 緣 Shredded Pork w. Long Pt. Green Pepper | 7.9 |
| 清炒海帶 內 內 1, 牛角椒內 韭黄香干肉 | # Shredded Pork w. Long Pt. Green Pepper | 7.9 9.9 |
| 清炒海帶 內 內 內 內 內 內 內 內 內 內 內 內 內 內 內 內 內 內 內 | Pork \$ Shredded Pork w. Long Pt. Green Pepper | 7.9 9.9. 7.9 |
| 5. 清炒海 內 1. 牛 黃香 本 2. 韭 黄香 干 4. 甜 酸 | # Shredded Pork w. Long Pt. Green Pepper | 7.9 9.9 7.9 7.2 |
| 5. 清炒海 内内 1. 牛黄香干肉 2. 韭黄香干肉 3. 培 根 酸 5. 無 胃 | Pork Shredded Pork w. Long Pt. Green Pepper | 7.9 9.9 7.9 7.2 8.5 |
| 5. 清炒豬角 大肉 1. 牛黄香 大肉 根酸 5. 無排 骨 | Pork \$ Shredded Pork w. Long Pt. S.75 \$ Shredded Pork w. Yellow Chives & Dried Tofu Proper | 7.9 9.9. 7.9 7.2 8.5 |
| 5. 清炒豬角香根酸骨骨排醋 4. 排醋 4. 糖醋 4. 糖醋 1. 糖醋 | Pork Shredded Pork w. Long Pt. Green Pepper | 7.9 9.9 7.9 7.2 8.5 |

| 1. 青椒牛 | 内 | Beef w. Green Pepper 5.75 | |
|--------------|------|-----------------------------------|------|
| 2. 番 茄 牛 | 内 | Beef w. Tomato 5.75 | |
| 3. 芥 蘭 牛 | 国 | Beef w. Broccoli 5.75 | |
| | | Shredded Beef w. Yellow Chives | |
| | • | & Dried Tofu 7.95 | |
| 5 生品似生力 | 1 24 | Shredded Beef w. Long | |
| J. T MIKT E. | 1 24 | Green Pepper5.75 | |
| | | ** | , |
| 雞 肉 | | Chicken Pt | |
| 1. 三 杯 | 雞 | Ginger Chicken w. Sesame Oil 6,95 | |
| 2. 甜 黄 | 稚 | Sweet & Sour Chicken 5,25 | |
| 3. 鹽 酥 | 118 | Salted Crispy Chicken 5.25 | |
| 4. 芥 蘭 | £1 | Chieken w. Broceoli 5.25 | |
| 5. 芝麻 | | Sesame Chicken | |
| 6. 左 宗 | | General Tso's Chicken 5.25 | |
| 7. 宮 保 | | | |
| | 科 | Kong Po Chicken 5.25 | - |
| 8. 酒 礦 | 4件 | Chicken w. Sweet | |
| | | Fermented Rice 6.95 | - 1 |
| 9 70 11 | # | Chicken w. Seallion 6.50 | 1 |
| 蝦 類 | | Shrimp Pr | |
| | 1- | Sauteed Shrimp 8.95 | |
| | 102 | Sauteeu Shrimp | ! |
| | 34% | Sauteed Whole Shrimp 8.95 | 1 |
| | コス | Sweet & Sour Shrimp 6.25 | |
| 4. 豆腐蝦 | 1- | Shrimp w. Bean Curd 6.95 | |
| 5. 宮 保 | 宾 | Kong Po Shrimp 8,95 | 1 |
| 小炒 | | Sauteed Style Pt | |
| 1. 腸 | βŦ | Zesty Intestine in Hot Pot 6.95 | |
| | ér. | Chives Green w. Duck Blood 5.95 | - 1 |
| | 35 | Chives Green W. Duck Blood 5,95 | |
| 4. 芹菜 鱿 | ケ | Chive Green w. Tempura 7.95 | 3 |
| | .W. | Squid w. Cclery | 1 |
| 5. 宮 保 雙 | 7 | Kong Po Chieken & Shrimp 6.95 | - |
| ※以上可 | 任 | 選一樣為蓋飯主菜者\$4.50 | 1 35 |
| | | Pt. | |
| 5. 炒 海 瓜 | 子 | Claims w. Basil 7.95 | 1 |
| 6. 炒 石 | 螺 | Eseargot w. Shell and Salted | |
| | | w. Basil 7.95 | 1 |
| 鸭肉 | | D 1 | |
| | mts | | |
| | 的 | Crispy Duck 8.25 | |
| 2. 海 水 | 72 | Spiced Duck 8.25 | 1. |
| 3.4 | 17 | Duck w. Sour Mustard 6.75 | 1. |
| 4. 鹽 水 | 鸭 | Salted Duck 7.25 | 1. |
| | | | |

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| 2. 紅 直 Red Bean |
| 3. 綠 直 Green Bean |
| 4. 軟 花 生 Soft Peanut |
| 5. 硬 花 生 Hard Peanut |
| 6. 代 生 曾 Peanut Paste |
| 7. 爱 玉 Yellow Jelly |
| 8. 仙 草 Black Jelly |
| 9. 粉 圖 Sweet Potato Ball |
| 10. 腌 图 Potato Ball |
| 11. 煉 奶 Condensed Milk |
| 12. 垂 花 Soft Bean Curd |
| 13. 能 眼 Longan |
| 14. 荡 枝 Lichee |
| 18. 什錦水果 Cocktail Fruit 16. 羊 頭 Taro |
| 101 |
| 17. 地 A Sweet Potato |
| COLORES TREMIS NO CAROLO COLO CA |
| 甜 湯 Dessert |
| 18. 烧 仙 草 Hot Black Jelly2.00 |
| 19. 紅 豆 湯 Red Bean Soup2.00 |
| 20. 花 生 場 Peanut Soup |
| 21. 木 瓜 牛 奶 Papaya Milk |
| 22. 绿豆沙牛奶 Green Bean Paste Milk2.S0 |
| 23. 芋頭沙牛奶 Taro Paste Milk |
| 24. 紅豆沙牛奶 Red Bean Paste Milk2.80 25. 百香果汁 Passion Fruit Juice |
| |
| 26. 岛 梅 汁 Plum Juice |
| 28. 泡沫珍珠奶茶 Pearl Milk Tea |
| 701 (Cales) the earth . carried a carried and a carried an |

| | ,]\ | 吃 | 類 Taiwanese Special | |
|-----|------|-----|---|---|
| 1, | 蚵 | 仔 | 放 Oyster Paneake w. Egg & Veg 4.95 | |
| 2. | 蜎辶 | 仔 | 魚 Shrimp Paneake w. Egg & Veg 4.98 | |
| 3. | 臭 | Ē. | 為 Deep Fried Bean Curd4.50 | |
| 4. | 橋 | 米大 | Sweet Rice in Intestine3.28 | |
| s. | 炸 | 大 | 與 Deep Fried Jumbo Shrimp | |
| 6. | 验 | | 採 Rice Cake2.S0 | |
| 7. | 檔 | 米 油 | 飯 Sweet Rice w. Mushroom & Meat 2.50 | |
| 8. | 甜 | 不 | 妹 Deep Fried Fish Cake3.00 | , |
| 9, | 炒 | 米 | 粉 Sauteed Rice Noodle2.06 | , |
| 10. | 葱 | 油 | 餅 Seallion Pancakes2.56 | į |
| 11. | 蛋 | | 餅 Egg Paneakes2.50 | j |
| 12. | 蚵 | 仔麵 | 線 Fine Noodles w. Oyster & Intestine |) |
| 13. | 内 | | Meat Ball2.25 | ŝ |
| 14. | . 鹹 | 小 | & Salted Cuttle Fish Seasonal Price | 2 |
| 15. | . 海 | 34 | 餅 Seafood Paucake6.95 | 5 |
| 16. | . At | | Taiwanese Pork Roll3.75 | 5 |
| 17. | . if | 样/ | 卷 Seafood Roll4.Se |) |
| 18 | . 肉 | X | 巻 Pork Roll (2 pcs)3.00 | D |
| 19 | . 更 | 香水 | House Special Dumpling (8 pes)4.9 | 5 |
| | | ą | DAG HOLE BALE | |

| 麵 | ` | 米 | 粉 | , | 飯類 Rice & Noodle |
|-----|------|-------|------|-----|--|
| 1. | 1 | -6 | | 温 | Wonton Soup3.00 |
| 2. | 200 | 大 | | | Intestine w. Sour Vegetable Soup 3.00 |
| 3. | 查 | 力 | | | Fish Ball Soup3.00 |
| 4. | 肉 | 粪 | | 湯 | Pork w. Mushroom Soup3.00 |
| s. | 就 | 意 | | 湯 | Squid w. Mushroom Soup3.00 |
| 6. | 蟘 | * | | 湯 | Shrimp w. Mushroom Soup3.00 |
| 7. | 蚵 | ච | - | 湯 | Oyster Ginger Soup3.78 |
| 8. | 蛤 | 臼 | r | 湯 | Malina Clams Soup3.78 |
| 9. | 更 | 香水 | (| 157 | House Special Dumpling Soup (6 pcs) 4.95 |
| 10. | 肉 | × | | 麵 | Taiwanese Pork Noodle Soup 3.50 |
| 11. | 肉 | 艾 | 米 | 粉 | Taiwanese Pork Rice Noodle Soup., 3.50 |
| 12. | 鲵 | 愈 | 放於 | 鉔 | Taiwanese Cuttle Fish Noodle 3.50 |
| 13. | 鈍 | 魚掌 | 米 | 粉 | Taiwanese Cuttle Fish Rice |
| | | | | | Noodle Soup3.S0 |
| 14. | 蜓 | 4 | | 麵 | |
| 15. | 辑 | 英 | | 粉 | Shrimp Rice Noodle Soup3.78 |
| 16. | 家 | Ä | | 鉔 | Home Style Noodle Soup2.50 |
| 17. | 沙 | | 乾 | 麵 | Dry Noodle w. Sha Cha Sauce 3.50 |
| 18. | 家 | 常 | 米 | 粉 | Home Style Rice Noodle Soup2.50 |
| 19. | 海 | | | 麵 | Seafood Noodle Soup4.50 |
| 20. | | | | | Seafood Rice Noodle Soup4.80 |
| 21. | , | b | | - | Beef Noodle Soup3.98 |
| | 排 | | † | 飯 | Pork Chop over Rice3.S0 |
| | 難 | | E | 飯 | Chicken Leg over Rice3.S0 |
| 24. | = | ī | ¥ | 飯 | Seafood, Sliced Chicken w. Broccoli over Rice4.78 |
| 28. | 41 | | .bl- | že. | Shrimp Fried Rice4.80 |
| 26. | | | | | |
| 27. | | | 炒 | 飯 | Chinese Sausage Fried Rice 4.28 |
| 28. | - >4 | 杨根 | 炒炒 | 飯飯 | |
| 29. | | | | | Pineapple Fried Rice |
| 30 | | | | | Scafood Fried Noodle |
| 31 | | - 錦 | | | House Special Fried Noodle |
| 31 | - 11 | Tille | 17 | 100 | trouse opecial rice modernmanions |

| | | | 3 | 10 | USE SPECIAL |
|-----------|-----|----------------|-----|-----|---------------------------------------|
| | | | | | 本樓特别 |
| 春 | | | 卷 | 1. | Egg Roll 1.6 |
| 蜓 | | | 恋 | 2. | Shrimp Roll |
| 水 | | | 位 | 3. | Steamed Dumpling (8) |
| 鋦 | | | 贴 | 4. | Fried Dumpling (8) |
| 絲 | 炸 | 雞 | 翅 | 5. | Crispy Chicken Wings (6)2.5 |
| 蛋 | 4 | Ê | 197 | 6. | Egg Drep Soup |
| ğέ | 44 | k | 100 | 7.∾ | Hot & Saur Soup4.2 |
| 海 | 鲜 | 炒 | 绐 | 8. | Sestend Pan Fried Noodle |
| 各 | 式质 | 東炒 | 缅 | 9. | Pan Fried Neodies (Choice of Chicken |
| | | | | | Baef, Perk or Veg. Shrimp Add 50¢) 5. |
| Ł | 州为 | 卢朱 | 粉 | 16. | Singapore Chew Mei Fun |
| 夏 | 門炒 | 米 | 粉 | 11. | Ha Moo Chow Mei Fun |
| 本 | 核 | 捞 | 麵 | 12 | House Special Le Mein |
| 权 | 珠 | 捞 | 絚 | 13. | Jumbe Shrimp Le Mein |
| Ŧ | 炒 | 4 | 河 | 14. | Beef Chow Fun |
| A | 炒 | 牛 | 河 | 15. | Beef Chow Fun w. Gravy 5.1 |
| 登り | 北碚 | 下 炒 | 产施 | 16. | Braised E-Fu Noodles w. Crab Meat |
| | | | | | & Mushroom 8.5 |
| ě. | 鲜 | 大 | 會 | 17. | Seafood Delight (Mixed w. Shrimp, |
| | | | | | Scallep, Squid, etc) 18.5 |
| 社 | 374 | | | 18. | Scallop w. Salted & Green Pepper 9.1 |
| 16 | 皮 | Ē | 腐 | 19. | Crispy Bean Gord8. |
| | | | | 宙 | 「惠碟飯 |
| | | | | 355 | |
| | | | | R | CICE DISHES |
| H | 增 | ės | 1 | | Mixed Combination Over Rice 4.5 |
| 福 | 州为 | 少 飯 | 2 | | Fee Chew Fried Rice |
| 牛 | 炒 | 部 | 3 | | Fried Rics w. Beef |
| 蝦 | 炒 | 28 | 4 | | Fried Rica w. Shrimp |
| 18 | 州为 | 少 飯 | 5 | | Fried Rice in Yong Chow Style |
| | | | | | (with Shrimp, Egg) |

魚香肉絲飯 9.~ Shredded Perk with Spicy Sauce...... 4.59

复点单粒炒飯 11. Saited Fish & Chicken Fried Rice 5.95

∞ HOT & SPICY

Fortune Seafood Restaurant LUNCH MENU



海鲜城

Tel:(718) 639-3366

(718) 396-5603

Fax:(718) 396-5604

On This Lunch Menu Buy Any 10 Orders of Food The 11th Order Is Free

FREE DELIVERY

歡迎堂食,外賣,外送。

10:00 am - 4:00 pm

83-34 Broadway Elmhurst, NY 11373

Bubble Milk Tea (Cold) (Hot) \$2.00

| Serawberry Fruit Green Tea | 15. | Coconut Milk Tea | Fun feren Tea | 16. | Bubble Milk Tea | Fun feren Tea | 16. | Bubble Milk Tea | Fun feren Tea | 16. | Bubble Milk Tea | Fun feren Tea | 16. | Bubble Milk Tea | Fun feren Tea | 17. | Toro Milk Tea | Fun feren Tea | 18. | Almond Milk Tea | Fun feren Tea | 19. | Honey Wilk Tea | Fun feren Tea | 19. | Honey Wilk Tea | Fun feren Tea | 19. | Honey Milk Tea | Fun feren Tea | 19. | Honey Milk Tea | Fun feren Tea | 19. | Honey Milk Tea | Fun feren Tea | 19. | Honey Milk Tea | Fun feren Tea | 19. | Honey Milk Tea | Fun feren Tea | 19. | Honey Milk Tea | Fun feren Tea | 19. | Honey Milk Tea | Fun feren Tea | 19. | Honey Milk Tea | Fun feren Tea | 19. | Honey Milk Tea | Fun feren Tea | 19. | Honey Milk Tea | Fun feren Tea | 19. | Honey Milk Tea | Fun feren Tea | 19. | Honey Milk Tea | Fun feren Tea | 19. | Honey Milk Tea | Fun feren Tea | 19. | Honey Milk Tea | Fun feren Tea | 19. | Honey Milk Tea | Fun feren Tea | 19. | Honey Milk Tea | Fun feren Tea | 19. | Honey Milk Tea | Fun feren Tea | 19. | Honey Milk Tea | Fun feren Tea | 19. | Honey Milk Tea | Fun feren Tea | 19. | Honey Milk Tea | Fun feren Tea | 19. | Honey Milk Tea | Fun feren Tea | 19. | Honey Milk Tea | Fun feren Tea | 19. | Honey Milk Tea | Fun feren Tea | 19. | Honey Milk Tea | Fun feren Tea | 19. | Honey Milk Tea | Fun feren Tea | 19. | Honey Milk Tea | Fun feren Tea | 19. | Honey Milk Tea | Fun feren Tea | 19. | Honey Milk 15. Coconut Milk Tea 神 子 + 奶 茶 16. Bubble Milk Tea 定 + 奶 茶 17. Toro Milk Tea 宇 頭 + 奶 茶 18. Almond Milk Tea 中 野 井 奶 茶 19. Honeydew Milk Tea 中 野 本 サ カ 茶 20. Jasmine Milk Tea 中 奶 茶 21. Coffee Milk Tea か 非 + 奶 茶 1. Bubble Black Tea 1. Bubble Black Iea
② 红 茶
2. Passion Fruik Tea
③ 大 本 東 红 茶
3. Strawberry Black Tea
章 蘇 红 茶
4. Lemon Black Tea
年 本 红 茶
5. Peach Black Tea
本 红 茶
6. Mango Green Tea
章 吳 茶
7. Bubble Green Tea
② 綠 茶 LUNCH SPECIAL
(w. Fried Rice, Wonton, Egg Drop, Hot & Sour Soup or One Can of Soda)
10:00am - 4:00pm

| 或 义 | . 娆 | 捞 | 麵 | L1. | Chicken or Roast Pork Lo Mein | |
|-----|-----|-----------------|-----------------|---|----------------------------------|----------------|
| | | | 椞 | L2. | Mixed Vegetables | |
| | 巚 | | 鶏 | L 3. | Chicken with Broccoli | |
| | 香 | | 94 | L4,00 | Chicken with Gartic Sauce | |
| | 香 | | 肉 | L.5. 0 | Pork with Garlic Sauce | £ \$4 50 % |
| | 酸 | | 鷄 | L6. | Sweet & Sour Chicken | 2, φ.τ. υ υ μ. |
| | 保 | | 鶏 | L7.00 | Kung Po Chicken | |
| 香 | き | * | 廟 | 1.8.00 | Broccoli with Garlic Sauce | |
| | 茱 | | 鶏 | L.9. | Chicken with Mixed Vegetables | |
| 茱 | 3 | ۷. | 娆 | L10. | Roast Pork with Mixed Vegetables | |
| | 果 | | 鶏 | L11. | Chicken with Cashew Nuts | |
| | 該 | | 鶏 | L12. | Chicken with Black Bean Sauce | |
| | 加加 | | ~ 牛 | L13. | Beef with Broccoli | |
| | | | + | L14. 0 | Beef with Garlic Sauce | |
| | | | + | L15. | Pepper Steak | |
| | 禁 | | + | L16. | | ECA 753 |
| | | 献 | 84 | L17. № | | ξφ4.1 J. |
| | 哽 | | 06 | 119 | Curry Chicken | ~~~~ |
| | 香菜 | 蘭香香酸保 菜 果豉 蘭香椒菜 | 斯香香酸係 菜 果豉 蘭香椒菜 | · 放射 | 音 與 L 4. & 表 | |

報 L19. Shrimp with Broccoli 窓 L20. Shrimp with Black Bean sauce 網 L21. Shrimp with Lobster Sauce 銀 L22. Shrimp with Hot Pepper Sauce 級 L23. Shrimp with Garlic Sauce 級 L24. Szechuan Shrimp 級 L25. Curry Shrimp 級 L25. General Tso's Chicken 多 L27. Sesame Chicken 多 Shrimp or Beef Lo Mein

→ HOT & SPICY

\$4.95

The New York Times

NEW YORK, FRIDAY, JULY 17, 1992

\$25 and Under

It's an American success story. Immigrants come to New York, got jobs in a Mexican restaurant, work hard to learn the business, save enough money to invest in an automatic tortilla-making contraption and open their own place, the Fresco Iortilla Grill, which churns out a variety of tacos, fajitas and quesadillas. Not bad for Rose and Desni Zheng, formerly of China.

A suprising eithnic formula! Not really, if you consider Jews who cook Italian food, like Mark Strausman of coco Pazzo, or Asians who've become French chefs, like Tadashi one of a Caracelle. If doesn't matter what country you come from, as fong asy you know what you are doing." said Mrs. Zheng, who handles the cash register and the telephone at the counter of this Jargely take-out operation, which she and her husband opened last summer.

Fresco is not much to look at, just a limy storefront on a block of fast food jionts and copy shops. Fluorescent lights show off gray plastic paneling, seemingly intended to mimic a bad wallpaper job. A mottled gray Formuca counter with a half dozen sests lines on eval of the squarish room. Above the counter, a handowritten menu is taped th the wall, describing 17 varieties of soft tacos and fajitas, 4 types of hard tacos, 8 quesadillas sincronzadas and 5 tostada salads. Students, office workers and passers-by on rollerskates pour in, many seem to be regulais. "Two 11's and a 25t? Mrs. Zheng asks as one middle-aged man rushes up to like counter. Better make it one 11," he replies." I gotta teach in 15 minutes. "As the orders come in, Mr. Zheng goes to work, rolling small balls of dough and dropping them into the maw of the bory metallite tortilla maker that the Zhengs ordered by mail from San Antonio. With a tube Coldberg style whird and hiccup, it emits flat circles of dough directly onto a grill, where the edges of the torillas begin to cut and bubble as they size. Bettund him, a helper is chopping and grilling meat, chicken and onions. When the tortilla maker that the Zhengs ordered by mail from San Antonio. With

Daily News Aug. 18, 1991
N.Y. Magazine Oct. 14, 1991
N.Y. Times July 17, 1992
N.Y. Times Feb. 3, 1997
N.Y.Times July 20, 1997
Rated No. 16 in Zagat, 1996
Rated No. 16 in Zagat, 1997
Rated No. 10 in Zagat, 1997
Rated No. 10 in Zagat, 1998

ZAGAT SURVEY

New York Restaurants 1998 Top 100 Bangs For The Buck

This list reflects the best dining values in our Survey. It is produced by dividing the cost of a meal into the combined rating for food, decor and service.

| 1 | Krispy Kreme | 14. | Eisenberg Sandwich |
|-----|---------------------|-----|--------------------|
| 2. | Emack & Bolio's | 15. | Freddie & Pepper's |
| 3. | Daily Soup | 16 | Island Burgers |
| 4 | Papaya King | 17. | Cafe Lalo |
| 5 | Ess-a-Bagel | 18 | Cupcake Cafe |
| 6 | Grav's Papaya | 19 | Nick's Pizza |
| 7. | Emerald Planet | 20 | It's a Wrap |
| 8. | Cosi Sandwich Bar | 21 | City Bakery |
| 9. | Vinnie's Pizza | 22. | Soup Nutsy |
| 10. | Fresco Tortillas | 23. | The Adore |
| 11 | Veniero's | 25. | Kitchenette |
| 12 | Hale & Hearty Soups | | |
| 13 | Pommes Friles | | |
| | | | Sance Rest |
| | | | |

Mexican Food is rated No. 1 in Ethnic foods. In Mexican Food is rated No. 1 in Ethnic toods. In keeping with that all our food is made with fresh from only natural ingredients and finest herbs and spices. We do not use any artificial spices, chemical spices, M.S.G. or preservatives,



(718)777-2988 • 267-9536 OPEN DAILY 11:00 am - 11:00 pm

Our flour tortillas are made from scratch and baked direct from our tortilla machine.

* Indicate Vegetarian

FRESH FLOUR TORTILLAS

(A Eight-Inch Soft Flour Tortilla Stuffed with the Following Choice of Fillings)

| 2. | Al Carbon and Guacamole2.19 |
|-------|--|
| 3. * | Black Bean 0.99 |
| 4. * | Black Bean and Cheese 0.99 |
| 5. * | Pinto Bean |
| 6. * | Pinto Bean and Cheese |
| 7. | Chorizo (Sausage) 1.69 |
| В. | Chicken Fajita and Cheese 1.89 |
| 9. | Steak Fajita and Cheese |
| 10. | Chicken Fajita (Grilled Chicken) |
| 11. | Chicken Fajita and Guacarmole |
| 12. * | Guacamole 1.69 |
| 13. | Steak Fajita (Grilled Steak) 1.89 |
| 14. | Steak Fajita and Guacamole |
| 1S. | Tex-Mex Chili Con Carne (Ground Beef) 0.99 |
| | |
| | TACOS |
| | (Fried Corn Tortilla Served with Icehers Lettuce, Tomato |

rn Tortilla Served with Iceberg Lettuce, and Topped with Cheddar Cheese)

| 10 | Diack pean raco | 0 |
|-------|--------------------------------|--------------|
| 17. * | Pinto Bean Taco | 0. 99 |
| 1B. | Chili Taco (Ground Beef) | 0.99 |
| 19. * | Guacamole Taco | 1.69 |
| 20. | Chicken Taco (Grilled Chicken) | 1.69 |
| 21. | Steak Taco (Grilled Steak) | 1.89 |

QUESADILLAS SINCRONIZADAS:

| 23. | Jack Cheese and Chicken 2.B9 | |
|--------------|---|--|
| 24. * | Jack Cheese and Jalapenos2.59 | |
| 25. | Jack Cheese and Chorizo2.79 | |
| 26. | Jack Cheese and Steak3.29 | |
| 27. * | Jack Cheese and Guacamole | |
| 2B. * | Jack Cheese and Black Bean2.79 | |
| 29. | Jack Cheese, Ham, Turkey, Chicken, | |
| | Salsa and Scallion3.B9 | |
| | TOSTADA SALADS: | |
| | (Served in Crispy Fresh Flour Tortilla with Iceberg Lettuce, Jalapenos Tomato and Cheddar Cheese with) | |
| 30. * | Black Bean 4.29 | |
| 31. | Grilled Chicken 4,99 | |
| | | |
| 32. * | Guacamole4.99 | |
| 32. * 33. | Guacamole | |
| | | |
| 33. | Grilled Steak | |
| 33. 34. | Grilled Steak | |
| 33. 34. | Grilled Steak | |

FAJITAS BY THE POUND

SIDE ORDERS

| | JIDE OKDEKS |
|-------|--------------------------------------|
| 41. * | White Corn Tortilla Chips |
| 42. * | Guacamole (4 oz.) |
| 43. * | Jalapeno Peppers |
| 44. * | Shredded Cheddar or Jack Cheese |
| 45. * | Black Bean or Pinto Bean |
| 46. * | Mexican Rice 1.39 |
| 47. | Mexican Rice & Chili2.59 |
| 4B. * | Mexican Rice and Black Bean 1.89 |
| 49. | Chili Con Carne (Ground Beef) 1.59 |
| 50. * | Sour Cream |
| 51. * | Salsa Ranchera or Pico Di Gallo 0.99 |
| S2. * | Lettuce and Tomato |
| 53. | Mexican Rice and Chicken 2.89 |
| 54. | Mexican Rice and Steak3.09 |
| | BURRITOS |

| | Onions Guacamole Sour Cream Lettuce & Tomato) |
|------|---|
| s. | Chicken Burrito4.99 |
| 6. | Steak BurritoS.39 |
| 7. | Burrito Special with Steak & Chicken 5.39 |
| 8. * | Black Bean Burrito or Pinto Bean Burrito 4.09 |

ENCHILADAS

(Wrapped in a soft flour tortilla and topped with chedder & jack cheese, Served with black bean or pinto bean, rice and tomato guacamole

| E 1. | Grilled Chicken 4.59 |
|------|---------------------------------|
| E 2. | Grilled Steak 4.99 |
| E 3. | Combination Chicken & Steak4.99 |
| E 4. | Chili4.09 |
| | |

BEVERAGES

| Soda | 0.B0 |
|----------|------|
| | |
| straphie | |





OPEN DAILY: Mon. - Thurs.: 11:00 am - 10:30 pm Fri. & Sat.: 11:00 am to 11:30 pm Sunday: 12:00 Noon - 10:00 pm

| FRESH FLOUR TORTILLAS (Soft Shell Taco) | | Our Flour Tortilias is made fresh throughout the day, we only bake to our request, to maintain freshness. | | |
|---|---|--|--|--|
| (A Eigh | it-Inch Flour Tortilla Stuffed with a Choice of Fillings) | Ma only make to our reducar, to manual resimess. | | |
| .* Bla | ck Bean 1.25 | QUESADILLAS SINCRONIZADAS:- | | |
| | ck Bean and Cheese 1.25 | (Made with 2 Soft French Flour Tortillas Stuck Together w. Melted Cheese) | | |
| | lo Bean 1.25 | 27.* Jack Cheese | | |
| | to Bean and Cheese 1.25 | 28.* Jack Cheese & Onion & Peoper | | |
| Tex | -Mex Chili (Ground Beef) with Lettuce, | 29.* Jack Cheese & Lettuce & Tomato | | |
| | nato and Cheese 1.59 | 30. Jack Cheese & Grilled Chicken 3.10 | | |
| | acamole 1.85 | 31.* Jack Cheese & Jalapeno | | |
| | lled Chicken Fajita (w. Onion & Pepper) 1.85 | 32. Jack Cheese & Chili | | |
| | lled Chicken Fajita (w. Lettuce & Tomato) 1.95 | 33.* Jack Cheese & Pico De Gallo | | |
| | lled Chicken Fajita & Guacamole 2.30 | 34.* Jack Cheese & Guacamole | | |
| | lled Steak Fajita (w. Onion & Pepper) 2.05 | 35.* Jack Cheese & Black Bean | | |
| | lled Steak Fajita (w. Lettuce & Tomato) 2.30 | 36.* Jack Cheese & Pinto Bean | | |
| Gri | lled Steak Fajita & Guacamole | 37. Jack Cheese Grilled Steak | | |
| ` Spe | ecial Mixed Vegetable 1.80 | 38.* Jack Cheese & Mixed Vegs | | |
| | TACO | 39. Jack Cheese & Shrimp Only | | |
| (Hard Shell Taco) | | TOSTADA SALADS: | | |
| | forn Tortilla Served with Iceberg Lettuce, Tomato and Topped with Cheddar Cheese) | (Served in Crispy Fresh Flour Torlilla with Iceberg Lettuce, Jalapenos, Tomato & Cheese) | | |
| | ck Bean Taco | 40.* Black Bean | | |
| | to Bean Taco | 41. Grilled Chicken Fajita (Onion & Pepper) 5.40 | | |
| | li Taco (Ground Beef) 1.45 | 42.* Guacamole 5.50 | | |
| | acamole Taco 1.85 | 43. Grilled Steak Fajita (Onion & Pepper) 5.70 | | |
| | cken Taco 1.80 | 44. Grilled Steak & Chicken Fajita (Onion & Pepper) 5.50 | | |
| | ak Taco 1.95 | 45. Tex-Mex Chili (Ground Beef) | | |
| | o Supreme | 46.* Special Mixed Vegetables 5.00 | | |
| Shi | imp Taco | | | |
| | SOUP | MEXICAN RICE | | |
| Bla | ck Bean Soup 1.50 | 47.* Mexican Rice | | |
| Ch | cken Soup 1.75 | 48. Mexcian Rice & Black Bean 2.50 | | |
| Veg | etarian Soup 1.75 | The state of the boundary and the state of t | | |
| | n Curd Tomato Soup 1.75 | 50. Mexican Rice & Chili 2.90 51. Mexican Rice & Chicken 3.10 | | |
| Shr | imp Soup | 52. Mexican Rice & Chicken | | |
| | ENCHILADAS | 53.* Mexican Rice & Mixed Vegetable | | |
| apped | in Two Soft Flour Torlillas and Topped w. Jack Cheese . Served w. Bean, Tomato & Rice) | NACHOS | | |
| * Ves | gies (Enchiladas) | (Homemade White Corn Tortilla Chips Covered with Melted, | | |
| | li (Enchiladas) 4.49 | Cheese, Salsa, Jalapenos, Black Beans & Topping of) | | |
| Ch | cken Fajita (Enchiladas) | 54.* Plain Nacho w. Cheese Only | | |
| Sto | ak Fajita (Enchiladas) | 55.* Guacamole | | |
| Ste | imp (Enchiladas) | 56. Tex-Mex Chili | | |
| Shi | mp (Enemadas) 5.00 | 57. Grilled Chicken Nacho | | |

| oughout the day, | BURRITOS |
|---------------------------------|--|
| naintain treshness. | (Served in Large Fresh Tortillas with Rice Black Beans, Cheddar |
| ONIZADAS:- | Cheese, Guacamole, Sour Cream, Lettuce & Tomato) 58. Chicken Burrito |
| | 58. Chicken Burrito 5.30 59. Steak Burrito 5.50 |
| ogether w. Melted Cheese) | 60.* Black Bean or Pinto Bean Burrito |
| 2.50 | 61. Tex-Mex Chili (Ground Beef) Burrito 5.00 |
| r 2.70 | 62. Burrito w. Steak & Chicken |
| ato 2.70 | 63.* Mixed Vegetable Burrito |
| 3.10 | 100 |
| 2.70 | FAJITAS BY THE POUND |
| 3.00 | (12 Fresh Tortillas, Grilled California Penners and Spanish |
| 2.70 | (12 Fresh Tortillas, Grilled California Peppers amd Spanish Onions, Black Beans and Salsa Ranchera with One Pound of:-) |
| 3.10 | 64. Grilled Chicken |
| 2.90 | 65. Grilled Steak |
| 2.90 | 66. Combination (Chicken & Steak) |
| 3.50 | 67. Shrimp |
| 3.00 | SIDE ORDER |
| 3.70 | |
| ADS: | S1.* White Corn Tortilla Chips |
| | \$2.* Guacamole (4 oz.) |
| with Iceberg Lettuce, neese) | S3.* Jalapeno Peppers |
| 4.50 | S4. Shredded Cheddar or Jack Cheese |
| & Pepper) 5.40 | |
| 5.50 | S6. Chili Con Came (Ground Beef) 1.80 S7.* Sour Cream 1.50 |
| Pepper) 5.70 | S8.* Salsa Ranchera 1.10 |
| (Onion & Pepper) 5.50 | S9.* Lettuce and Tomato 1.10 |
| 5.00 | S10.*Mixed Vegetables 1.50 |
| 5.00 | S11.*Pico De Gallo |
| | 711 1100 20 0210 11111111111111111111111 |
| <u>CE</u> | SPECIAL COMBINATION PLATES |
| 2.20 | |
| 2.50 | Served with 2 Fresh Tortillas, Mexican Rice, Black Beans, Lettuce, Tomato, Sour Cream and FREE CAN SODA) |
| 2.50 | C1. Grilled Chicken 5.50 |
| 2.90 | C2. Chicken & Tex-Mex Chili 5.50 |
| 3.10 | C3. Chicken & Guacamole |
| 3.50 | C4. Grilled Steak |
| ole 2.75 | C5. Steak & Guacamole |
| | C6. Grilled Chicken & Steak 5.75 |
| | C7. Grilled Pork Chop |
| Covered with Melted, | C8.* Mixed Vegetables |
| eans & Topping of) | C9. Shrimp |
| 3.00 | C10. Grilled Chicken & Jalapeno Pepper5.50 |
| 4.25 | |
| 4.00 | * INDICATE VECETA DIAN |
| 4.50 | * INDICATE VEGETARIAN |













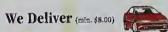
Mexican Rice w. Grilled Chicken \$2.69 Chicken Tostada Salad \$4.95





Guacamole Nachos \$3.99







Mexican Food is rated No.1 in ethnic foods in keeping with that all of our food is made fresh without artificial spices, Chemical Spices, M.S.G., lard or preservatives.

TACO (Hard Shell or Soft) Our Flour Tortillas Are Made from Scratch Throughout the Day at This Restaurant PLEASE ORDER BY NUMBER SPECIAL COMBINATION | Served in Large Fresh Fortillas with Rice, Black Beans, Cheddar Cheese Guacamole, Sour Cream, Lettuce & Tomato) | 41A | Tex-Mex Chili | 4,85 | 41. | Black Bean Burrito or Pinto Bean Burrito | 4,25 | 42. | Chicken Burrito | 4,95 | 43. | Steak Burrito | 5,39 | 43B. | Mixed Vegetable Burrito | 4,15 | **QUESADILLAS SINCRONIZADAS: PLATES** C1. Grilled Chicken C2. Chicken & Tex-Mex Chili C3. Chicken & Guacamole FAJITAS BY THE POUND C4. Chicken & Jalapeno Pepper C5. Grilled Steak \$4.99 C6. Shrimp Fajita C7. Grilled Chicken & Steak C8. Steak & Tex-Mex Chili ... 12.99 ... 14.00 ... 13.00 ... 14.00 TOSTADA SALADS: SIDE ORDERS 47. Flour Tortillas 48. Yellow Corn Tortilla FRESH FLOUR TORTILLAS: Flour Tortillas. Flour Tortillas. Yellow Corn Tortilla Chips. Guacamole (8 oz.). Jalapenos (8 oz.). Shredded Cheddar or Jack Cheese. Black Bean or Pinto Bean (8 oz.). Lettuce and Tomato. Sour Cream (8 oz.). Tex-Mex Chili (Ground Beef) (8 oz.). Tex-Mex Chili w. Cheese (8 oz.). Carbon & Guacamole Black Bean Black Bean and Cheese Pinto Bean Pinto Bean and Cheese Chicken Fajita and Cheese Chicken Fajita (Grilled Chicken) Onion & Pepper Chicken Fajita and Guacamole, Onion & Pepper Guacamole **BEVERAGES**

| 精美 點心 | FU GUEI R 13641 38th AVE. TEL (7 | 翅 海 鮮 酒 家 ESTAURANT FLUSHING, NY 11354 118) 321-8835 陸號 經手戶 | 即叫即製 |
|--|--|---|--|
| □ 藍汁叉烧酥 □ 安銀蘇水角港 □ 安銀絲杯為牛港 □ 鐵縣杯 蘇茅 中華 □ 縣 英 □ 南 | Baked Barbecured Pork Puff | □ 透明鲜蝦鮫□ 北班斯螺鮫□ 北班 大 | Har Gow (Shrimp Dumpling) Black Mushroom Sie Mai. Steamed Beef Meat Ball Pan-Fried Turnip Cake. Steamed Pork Ribs (w. Black Bean Saece) Steamed Shrimp Dumpling Steamed Roast Pork Bun Shrimp Rice Roll Beef Rice Roll Roast Pork Rice Roll Steamed Parsley Dumpling |

特別介紹 CHEF'S SPECIAL XO發海鲜软業會果 House Special Mixed Seafood w. Mixed Noodle 12.95

| 金菇雞珠炊馬冬 | Chicken & Golden Mushroom with Vermicelli 8.95 |
|---------------------|--|
| 八珍炒亚煤 | Fried Rice Cake with Mixed Seafood |
| 鼓油皇吊片解炒麵 | Fried Noodle with Special Squid |
| 粉肉瑶往水品炒飯 | Crab Meat and Dry Scallops with Fried Rice 11.95 |
| 香術炸菜牛製寫米 | Minced Beef & Chinese Parsley w. |
| o commer management | Rice Noodles in Soup |
| 全投脈味粒炒飯 | Raisin with Dry Meat Fried Rice |
| | |
| | 辦麵類 |
| 系達北菇舞麵 | Noodles with Black Mushrooms & Vegetable 8.95 |
| 西芹雙柳鲜麵 | Braised Noodles with Chicken, Beef and Celery 6.50 |
| 金菇瑶柱鲜题 | Braised Noodles with Shredded Orled Scallop |
| | & Golden Mushroom |
| XO營螺片带子纹 | Braised E-fu Noodles with Conch Slices, Scallop, & |
| 伊萸 | Hot Sauce |
| 粉肉干熄伊麵 | Braised E-fu Noodles with Crab-Meat |
| 强 原 茶 鲜 颈 | Buddha's Vegetable Lo Mein |
| 2/k 1/h 3/h 3/h 3/E | Duoule a vegatable to Mail 7.30 |
| | |

BOWLS OF NOODLE SOUP 莱连上去主聚 Noodles Ham & Vegelable 莱達賴法認 Noodle with Pravm & Vegelable 莱達海縣法認 Noodle with Beakord & Vegelable 英達井馬法聚 Noodle with Bell & Vegelable 莱達北西法聚 Noodle with Bell & Vegelable Noodle with Bell & Mushrooms & Vegelable

| | | IL IN | | 320 | 1400016 Will black Willstillouths a vegetable 4.23 |
|--------------|------|-------|----------------|-----|--|
| ¥3. | 肉 1 | 合移 | 府 | 題 | Stewed E-fu Noodle with Crab Meat 4.25 |
| | | | | 各式 | 飯類 RICE DISHES |
| 架 | - 10 | ļ. | t ^y | ß. | Two Flavor Fried Rice 11.25 |
| 福 | 38 | : | 炒 | 贏 | Foo Chow Fried Rice 11.25 |
| 戯 | # | 谁壮 | は炒 | 飯 | Salt Fish & Dice Chicken Fried Rice 10.95 |
| φ <u>ę</u> , | | 1子 | | Ø6 | Minced Beef and Black Mushroom w. Vegetable 6.50 |
| 鲜 | 20 | 豨 | 扒 | 飯 | Pork Chop with Fresh Tomato Over Rice 5.50 |
| 火 | AZ | AT. | 董 | 該 | Ham & Scrambled Egg Over Rice 4.25 |
| 茱 | 滇 | + | 肉 | 飯 | Beef with Vegetable Over Rice 4.25 |
| 8字 | 菜 | ^ | 珍 | 鉱 | Subgum with Vegetable Over Rice |
| ķΙ | 煙 | 료 | 席 | 飯 | Bean Curd Over Rice |
| 舜 | J. | | 亚 | 飯 | Buddha's Vegetable Over Rice 4.25 |
| 海 | | 蝉 | | 25 | Seafood Over Pice |
| 额 | 菜 | 약 | 靴 | 35 | Fresh Squid w, Pickled Vegetable Over Rice 4.25 |
| 時 | 菜 | धरेत | 球 | 飯 | Shrimps with Vegetable Over Rive 6.50 |
| 時 | 菜 | 娱 | 1= | 25 | Baby Shrimps with Vegetable Over Rice 5.50 |
| :貴 | 委 | 烷 | 1= | 16 | Shrimp with Scramble Egg on Rice 5.50 |

| | | | Shrequed Duck & Preserved Vegetables | j |
|------------|------------|-------------|--|---|
| 火 鸠 | 炒 | 米 | Rice Noodles with Mixed Sealood 10 | j |
| 肉 絲 | 炒 | <u>\$56</u> | Pan-fried Noodle with Shredded Pork | ò |
| 干 炒 | + | :ত | Beef Chow Fun | ò |
| 持製置 | 医雜蝦炒 | 短 | Steamed Lobster w. Noodles, Ginger & Scallion 18 | ò |
| 持製業 | 更温于 | 雄 | Steamed Dungeness Crab with | |
| 大粉 | 沙河 | *>> | Rice Noodle Ginger & Scallion 18 | 3 |
| 鼓油型 | 英菜炒 | \$3 | Supreme Soy Sauce with | |
| | | | Bean Sprouts Pan Fried Noodles | ò |
| 雞球 | 炒 | :0) | Chicken Chow Fun | ò |
| 原 19 | 炒 | 米 | Ha Moon Style Vermicelli | ò |
| | 炒青 | | Singapore Chow Fun | |
| 级 1= | 炒 | 麵 | Shrimp Pan Fried Noodles | |
| | ndo de | - 475 | NO OD LEG IN COLID | |
| | 窩數 | 到列 | NOODLES IN SOUP | |
| 富豪 | 寫 | 短 | House Special Braised Noodles in Soup | |
| 雪菜店 | 1 St. 785 | * | Rice Noodles w. Shredded Pork & | |
| | | | | |

| 级 | 1= | か | 延 | Shrimp Pan Fried Noodles |
|-----|----------|-----|----|--|
| | | 窩麦 | 画類 | NOODLES IN SOUP |
| 8 | 豪 | Æ | 53 | House Special Braised Noodles in Soup 12. |
| 98, | 6 | 窓 | 変 | Braised Noodles with Crab Meat in Soup 11. |
| B | 菜 周 | 郏 寒 | 米 | Rice Noodles w. Shredded Pork & |
| | | | | Preserved Vegetable in Soup |
| 海 | 63 | 零 | 廷 | Assorted Seafood with Noodle in Soup 11. |

Full Ho Seafood Restaurant



官豪海鲜大酒楼

TAKE OUT MENU



135-11 40th Road, Flushing, NY 11354 Tel.: 718-939-1717 Fax: 718-939-0842

| | APPETIZERS | VE | GETABLES, BEAN CURD | 8頭攝皇原東楊心容品組在東 |
|----------------|--|----------------|--|--|
| 杏 卷 | Crispy Spring Rolls (2 Pcs) | 维基上党 | Assorted Vegetables, Buddhist Style | Superb Whole Chi Pan Abalone (8/catty) Seasonal Price |
| 煎粉果 | Pan Fried Vegetable & Pork Dumpling (2 Pcs) 3.00 | 母 香 茄 子 | Eggplant with Garlic Sauce | (each Upon Reservations) |
| 司头鲜纸飲 | Steamed Shrimp Dumpling (4 Pcs) | 清炒菜達 | Sauteed Chinese Greeens | ' ' |
| 脱皮炸豆腐 | Fried Stuffed Bean Curd Minced Shrimp | 结油 芥 篇 | Chinese Broccoli with Oyster Sauce | 28頭鍊皇原复糖心言品鮑每隻 |
| 京都肉排 | Baked Pork Chop with Peking Sauce | 磨乳 串菜 | Sauteed Spinach with Bean Curd Sauce | Superb Whole Chil Pan Abalone (28/caity) Seasonal Price |
| 京拜海葡 | Delicious Jelly Fish | 紅塊豆腐 | Braised Bean Curd with Vegetables | (each Upon Reserations) |
| | 00115 | 脆皮炸鼠豆腐 | Deep Fried Crispy Bean Curd | 金銀鲜鮑市 |
| | SOUP | 茶頭滑豆腐 | Steamed Stuffed Bean Curd | Fresh Abalone with Fish Maws and Brassica Stem |
| 样城宴吞汤 | Wonton Soup 2.50 | 麻平豆原 | Ma-Po Bean Curd | |
| 脊 花 洛 | Egg Drop Soup | | | 黎綠鲜鲍片 |
| 缺 絲 湯 | Hot and Sour Soup | | | Fresh Abalone with Vegetable (standard) 42.00 |
| 各米系瓦纸 | Minced Chicken with Corn Soup7.50 | | FIGH | 北茲羅爾鮑片 |
| 東坡牛肉氣 | Beef with Spinach Soup | W | FISH | Fresh Abalone with Black Mushrooms |
| 龍王海鲜集 | Assorted Seafood with Bean Curd Soup 9.50 | 翡翠龍利珠 | Fillet Flounder Crabs with Chinese Greens | |
| 韭王瑶拉集 | Yellow Chives & Oried Scallops Soup 12.50 | 原係骨杏蔻利珠 | Sauteed Flounder Cubes with Crispy Fin 26.95 | 蒸腾 璀頭鲍片 |
| 每皇血肚菜 | Assorted Seafood with Fish Maws Soup 12.50 | 干放大龍利 | Pan Fried Flounder | Fresh Abalone with Vegetables |
| | CHICKEN | 济蒸大 | Steamed Flounder | 紅燒染冬 |
| 金牌炸子雞 | Crispy Fried Chicken (Half) 10.95 | 浸蒸西斑 魚 | Sleamed Sea Bass Seasonal Price | Braised Sea Cucumber with Oyster Sauce |
| 全部王樹雞 | Chicken with Ham and Vegetable (Half) | 紅炮西斑魚 | Braised Sea Bass with Assorted Sauce Seasonal Price | |
| 立革新王维 | Boiled Chicken with Special Sauce (Halt) | 甜酸西斑鱼 | Sweet & Sour Sea Bass Seasonal Price | 蛛油 包 蛇魚 無貨 |
| 三 新王州 | Poached Chicken & Brassica in Superior Stock (Hall)11.95 | | | 11-7 |
| 原油手掛雞 | Shredded Chicken with Oyster Sauce (Halt) 12.95 | | | |
| 西挥筋蚁雞 | Fried Chicken with Lemon Sauce (Hall) | | PORK | SHRIMP & LOBSTER |
| 世 競 雜 珠 | Sweet & Sour Chicken | 京都肉排 | Pork Chop with Peking Sauce | 襄 芝 坞 髹 做 Lobster with Ginger and Scallions 18.95 |
| 十 采 雜 珠 | Sliced Chicken with Mixed Vegetables | 抽 號 肉 排 | Salt Baked Pork Chop with Chili | 西存涤系版版 Steamed Lobster with Lemon Sauce |
| 長 果 雜 丁 | Diced Chicken with Cashew Nuts | 茨旗咕噜肉 | Sweet and Sour Pork | 家鄉塢雞似 Chef's Special Wok Fried Lobster |
| 京 保 箱 丁 | Kung Po Chicken with Peanuts | 魚香肉絲 | Shredded Pork with Garlic Sauce | 似于牛油场竟似 Butter Fried Lobster |
| 左宗华和 | General Tso's Chicken | 展 果 肉 丁 | Diced Pork with Cashew Nuts | 政 升 掲 雜 做 Lobster with Black Bean Sauce |
| 6 杏類珠 | Sliced Chicken with Garlic Sauce | 宮保肉丁 | Diced Pork with Spicy Sauce | 曲 迄 明 椒 珠 Sauteed Prawns |
| 西芹 瀬 柳 | Sauteed Chicken with Celery | | , , | 翡翠明般珠 Jumbo Shrimps with Chinese Greens |
| 豆豉奶和牛 | Chicken with Black Bean Sauce | | | 合株生汁椒珠 Deep Fried Prawns w. Mayonnaise & Honeyed Walnuts 18.95 |
| AL ALL PRE THE | Official Fill Diden Deal Gauge 10.53 | | SEAFOOD | 報 和 Shrimp with Lobster Sauce |
| | BEEF | 在非海中質 | Mixed Seafood with Bird's Nest | 清 炒 報 1= Sauleed Baby Shrimps |
| 本標館士的 | House Special T-Sone Steak 16.95 | 油泡響螺片 | Sauteed Sliced Conch | (5) JII Hill 1= Shrimp with Szechuan Sauce |
| 主炒士的珠 | Steak Kew 19.95 | 油定新子 | Sauteed Scallops | 展 果 椒 1= Sauteed Shrimps with Cashew Nuts |
| 五树牛柳 | Filet Steak with Broccoli | 黑椒茶子 | Scallops with Black Pepepr Sauce | 宮 寮 総 1= Kung Po Shrimps with Penauls |
| 中式煎牛柳 | Filet Steak Cantonese Style 11.95 | 魚杏蒂子 | Scallops with Garlic Sauce | 茄 計 概 時 Jumbo Shrimp with Tomato Sauce in Shell |
| 直 樂 雙 柳 | Beef with Chicken in Nest | 時菜炒吊片 | Sauteed Supreme Squid with Greens | 构 雙 塢 明 報 Salt Baked Shrimp with Pepper |
| 马桕牛仔舜 | Short Ribs with Black Pepper Sauce | 並 爆 鮮 跳 | Squid with Scallion | |
| 李 英 牛 肉 | Beef with Vegetable | 祖 鹽 鲜 執 | Salt Baked Squid Hot Peppers 8.95 | DUCK 共京牙皮鴨 Peking Duck (Half) 16 00 (Whole) 30 00 |
| 近場牛肉 | Sliced Beef with Scattions | 製 題 鲜 生 矮 | Fresh Oyster with Ginger & Scallion | |
| 原香牛肉絲 | Shredded Beef with Garlic Sauce | 查班 经 好 | Pan Fried Oyster's Cake | |
| 医油牛肉 | Beef with Oyster Sauce | 新酸西班 柳 | Sweet & Sour Bass Fillet | |
| 支排牛百架 | Beef Tripe with Pepper and Black Bean Sauce 8.95 | 發 逆度花枝片 | Cuttle Fish with Ginger and Scallion in XO Sauce 14.95 | |
| | | 0、公从1014年 | Come i for met canger and Scallottiff AC 52608 14.95 | 北 菇 扒 大 鴨 Braised Duck with Black Mushrooms(Hall) 15.95 |

| ď | 包 | ź | 類 | | FRIED RICE | ^ |
|---------|-----------|------|-------|---------------|---|--------|
| | i, III | | | | Diced Chicken & Salted Fish Fried Rice | .9.9! |
| Ď | λE | 炒 | 122 | 87. | Diced Shrimp & Scallop w. Brown Sauce Fried Rice | 600 |
| ř | 套 | 炒 | 伍 | 88. | | |
| | | | | | Sauce Fried Rice | 9.95 |
| e iÿ | 州山水 | 奶 | 飯 | 89. 90. | Young Chow Fried Rice | 4.95 |
| 7 | 炒 仁 | 14 | 46 | 91. | | |
| ì | 雄粒 | 炒 | 级 | 92. | Roast Pork Fried Rice Diced Chicken Fried Rice Vegetable Fried Rice | 4.95 |
| E | 粒 | 炒 | 级 | 93. | Diced Chicken Fried Rice | 4.95 |
| ł. | 菜順 | 炒 | 饭 | 94. 95. | Diced Broccoli & Meat Fried Rice | 4.95 |
| | 粉粉 | | | 95. | Diced Broccoll & Weat Fried Rice | . 7.93 |
| | 炒 | | | 96. | PAN FRIED NOODLES Beef Chow Fun (Dry) Beef Chow Fun w. Chinese Green | 5 5 6 |
| | 並 | 牛 | | 97. | Reef Chow Fun w Chinese Green | 5.50 |
| į | 133 | | Ħ | 98. | Beet Chow Fun W. Green Pepper & | |
| | | | | | Black Bean Sauce | 5.50 |
| | 呼問 | | 趣 | 99. 100. | Seafood Pan Fried Noodles | 9.95 |
| 1 | 綽 | 17 | 施 | 101. | Shredded Pork Pan Fried Noodles | .5.50 |
| į | 油分 | 炒 | 66 | 102. | Superior Sov Sauce Pan Fried Noodles | 5.50 |
| ž | 内弘 | 伊 | 超 | 103. | Crab Meat Yee Mein | 9.98 |
| t. | 弘品 | 伊山 | 施 | 104. | Black Mushroom Yee Mein | 5.50 |
| r Co | 骨血, | ik H | 1 166 | 106. | Chicken Pan Fried Noodles | 5.50 |
| ì | 合作 | 炒 | 絁 | 107. | Ribs Pan Fried Noodles Chicken Pan Fried Noodles Combo Pan Fried Noodles | 7.95 |
| 3 | に同 | 線衫 | を米。 | 108. | Shredded Pork w. Pickled Vea Rice Noodli | 4.95 |
| Ē | 州为 | タル | 粉 | 109.4 | Singapore Rice Noodles Amoy Style Rice Noodle Fried Lai Fun w. Beef | 4.95 |
| ŕ | 炒り | - 内 | 捐 | 111. | Fried Lai Fun w. Beef | 5.95 |
| R | 井 | ž | 貆 | 112. | Chicken Lo Mein | . 4.9! |
| - | 内 | 扮 | 1962 | 1 1 3. | Beef Lo Mein | . 4.95 |
| | 仁 | | | 114. | Baby Shrimp Lo Mein | |
| | pi No. | 施 | | 115. | CHICKEN Sweet & Sour Chicken Chicken w. Veg. or Assorted Veg Sliced Chicken w. Straw Mushroom. Sliced Chicken w. Fresh Snow Peas Dized Chicken w. Cashew Nuts | 7.50 |
| u ţ | 東北 | | 球 | 116. | Chicken w. Veg. or Assorted Veg. | 7.50 |
| Ŧ | 装 | 抗 | 珠 | 117. | Sliced Chicken w. Straw Mushroom. | 7.50 |
| 1 | 且 | 雄 | 片 | 118. | Sliced Chicken w. Fresh Snow Peas | 7.50 |
| 長し | 采汁 | 雄 | 片 | 119. | Sliced Chicken w. Gasnew Nuts Sliced Chicken w. Black Bean Sauce | 7.50 |
| | | | 類 | 120. | BEEF | , .50 |
| þ | 式 | 4 | | 121. | Steak w. Peking Sauce | 8.95 |
| E. | 掛 | 4 | kp. | 122. | Steak w. Peking Sauce Steak w. Broccoli in Oyster Sauce Beef w. Broccoli | 8.95 |
| たっとん | N | | 内 | 123. | Beef w. Broccoli | .7.50 |
| 张龙 | 油菜 | 牛牛 | 内内 | 124. | Beef w. Oyster Sauce Beef w. Spinach Beef w. Sainy Sauce Beef w. Sauy Sauce Beef w. Sour Vegetable Beef w. Green Pepper | 7.50 |
| l, | * | 牛 | 19 | 126.4 | Beef w. Satav Sauce | 7.50 |
| (ž | 袭 | 4 | 内 | 127. | Beef w. Sour Vegetable | .7.50 |
| r i | 报周 | 牛生 | 内内 | 128. | Beet w. Green Pepper | 7.50 |
| i. | 胎 | 牛 | 141 | 130. | Beef w. Bean Curd Beef w. Tomato Beef w. Vegetable | 7.50 |
| Ř | 45 | 牛 | 卣 | 131. | Beef w. Vegetable | 7.50 |
| 30 | 咂 | 牛 | 应 | 132.4 | Beef w. Curry | .7.50 |

| 9 | 鸣 | | | 類 | DUCK | |
|------|-----|-----|-----|-----|---|--|
| - | ^ | 珍 | 扒 | 75, | 133. Braised Duck w. Eight Precious 13.50 | |
| : | 1b | 掂 | 扒 | 幣 | Braised Duck w. Chinese Mushroom 11.50 | |
| 羅漢扒鴨 | | | 扒 | 帖 | Braised Duck w. Assorted Vegetables 11.50 | |
| 2 | 肉 | | | 類 | PORK | |
| e | t | - 1 | ř | 肉 | 136. Sweet & Sour Pork | |
| t | 叔 | Ē | ž | 骨 | 137. *Salted Pork Chop w. Hot Pepper 6.95 | |
| 1 | 京 | 1 | Į. | 骨 | 138. Pork Chop w. Peking Sauce 6.95 | |
| - 1 | 查 | Ē. | 均 | 片 | 139. Sliced Pork w. Snow Peas 6.95 | |
| 1 | 枀 | 速 | 固 | 片 | 140. Sliced Pork w. Vegetable6.95 | |
| 1 | Ĩ. | 仔 | 1/1 | 片 | 141. Sliced Pork w. String Beans | |
| | ý. | 16 | 肉 | 片 | 142. Sliced Pork w. Bitter Melon | |
| - 1 | 斧 | 鬜 | ス | 塠 | 143. Roast Pork w. Broccoli | |
| 1 | 与 | 20 | ŕ. | 颒 | SEAFOOD | |
| - 4 | ъ | 池 | 报 | 珠 | 144. Sauteed Jumbo Prawns | |
| - | 技 | 往 | 粗 | 珠 | 145. Prawns w. Black Bean Sauce 11.95 | |
| 8 | 倭 | 芸 | 报 | 珠 | 146. Sauteed Prawns w. Assorted Vegs 11.95 | |
| 1 | 钳 | 酸 | 塅 | 埭 | 147. Sweet & Sour Prawns11.95 | |
| Ţ | Ŋ | 21 | 蝦 | 仁 | 148. * Sauteed Shrimps w. Szechuan Sauce 8.95 | |
| | 镁 | 果 | 塅 | 1= | 149. Sauteed Shrimp w. Cashew Nuts 8.95 | |
| ŝ | ξį | 1= | 炒 | 蛋 | 150. Shrimp w. Scrambled Egg | |
| ŝ | FE | 仁丰 | 瓦 | 府 | 151. Tolu w. Shrimp8.95 | |
| - 1 | H | 19 | 鲜 | 酰 | 152.*Fried Squid w. Chili & Spiced Salt8.95 | |
| ě | 蛟 | 茱 | #¥ | 哥 | 153. Fresh Squid w. Sour Vegetable8.95 | |
| É | 技 | 汁 | 炒 | 蚬 | Fresh Clams w. Black Bean Sauce 8.95 | |
| 8 | 烽 | 茱 | 班 | 珠 | Sauteed Fish Fillet w. Vegetable 9.95 | |
| - | Ť | 放 | 施 | 利 | 156. Fried Flounder Seasonal Price | |
| 4 | ð- | 式 | 能 | 坝 | 157. Lobster (Any Style) Seasonal Price | |
| | ã. | J. | ŧ | 類 | TOFU | |
| - / | 鸱 | ŞL | 遉 | * | 158. Sauteed Chinese Spinach w. | |
| | | | | | Black Bean Sauce7.95 | |
| | Ti. | ě | | 滸 | 159. Buddhist Delight | |
| | kr | 堍 | | 周 | 160. Tofu w. Mushroom & Vegetable 5.95 | |
| | 炸 | 旗 | Ā | 废 | 161. Deep Fried Tolu | |
| | 麻 | 奏 | 豆 | 髙 | 162. * Totu w. Minced Pork5.95 | |
| | 青 | 炒价 | 第二 | 達 | 163. Sauteed Chinese Vegetable | |
| | | | Ē | 仔 | | |
| | 干土 | | 32 | 16 | IGE Cautood Proceedi E or | |
| | 青 | 13 | 芥公 | 崩油 | 165. Sauteed Broccoli | |
| ž | | | 芥菜芥 | 前速陷 | 165. Sauteed Broccoli | |



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Tel.: (718) 886-8832 886-2226

135-32 Roosevelt Ave., Flushing, N.Y. 11354

| 明城燒腊 | 1 | BAR-B-Q ROASTED MEATS | | | | |
|--------------------------|------|---|--------------|--|--|--|
| 脆皮烧鸭 | | Roast Duck | | | | |
| 玫瑰油雕 | | Soy Sauce Chicken | | | | |
| 蜜味烧排骨 | | Barbecued Spare Ribs | | | | |
| 脆皮金错 | 4. | Roast Pig | | | | |
| 密汁又烧 | 5. | Roast Pork | 5.50 | | | |
| 烧味受拼 | 6. | Barbecued Combination | 7.95 | | | |
| | | | | | | |
| 湯 類 | | SOUP | | | | |
| 海皇幕 | 7 | House Seafood Soup | 7 95 | | | |
| 雅茸玉未湯 | | Diced Chicken w. | 7.00 | | | |
| 和斗五不巧 | 0. | Organia Corp Coup | E 0E | | | |
| are at a state of the St | ^ | Creamy Corn Soup Minced Beef w. Egg White Soup | 5.50 E 0E | | | |
| 西湖牛肉菜 | | Sliced Pork w. M/Green Salted | 5.95 | | | |
| 成蛋茶等 | 10. | | E 0E | | | |
| 内片為 | | Egg Soup | | | | |
| | 11.* | Hot & Sour Soup Egg Drop Soup | 4.95 | | | |
| 签 花 湯 | 12. | Egg Drop Soup | 2./5 | | | |
| | | | | | | |
| 涡粉麵類 | | NOODLES SOUP | | | | |
| 鲜郑雲春麵 | | Wonton Noodle w. Soup | 3.25 | | | |
| 魚旦麵 | 14. | Fish Ball Noodle w. Soup | 3.00 | | | |
| 柱线牛什顿 | 15. | Beef Tripes Noodle w. Soup | | | | |
| 原汁牛肠麵 | 16. | Beef Stew Noodle w. Soup | | | | |
| 牛丸麵 | 17. | Beef Ball Noodle w. Soup | 3.50 | | | |
| 榨菜内绿色 | 18. | Shredded Pork & Pickled Cabbage | | | | |
| | | Noodle w. Soup | | | | |
| 烧味單拼極 | 19. | Any One Roast Meat Noodles | 3.75 | | | |
| 境味雙拼極 | 20. | Any Two Roast Meat Noodles | 4.25 | | | |
| | | | | | | |
| 分庄加 | 0.25 | 潤粉加0.50 麵、米、河同價 |] | | | |
| the above | | | | | | |
| 班 類 | | NGEE (RICE PORRIDGE) | | | | |
| | 21. | Sliced Beef Congee | .3.25 | | | |
| 免治 牛內 衍 | | Chopped beel Congee | | | | |
| | 23. | Pork & Squid Congee | .3.25 | | | |
| 皮蛋瘦肉粥 | | Pork w. Preserved Egg Congee | | | | |
| Efe sts | | Chicken Congee | . 3.25 | | | |
| 生准魚腩粥 | | Fish Stew Congee | | | | |
| 富记海鲜州 | | House Special Seafood Congee | | | | |
| 明火白গ | | Rice Porridge | . 1.50 | | | |
| | | | | | | |

| 202.2 | | | | 0.579 |
|----------------|--|-----------------------------|-------------|----------|
| \mathscr{C}' | 廚師 | 介 | 紹 | 3 |
| 7 CI | HEF'S SI | PECTA | LTUES | 3 |
| O. | IIILII G GI | LECIM | | |
| 执 题 有 项 坝 | 1.* JUMBO SHRI | MP SALTED PI | EPPER | 11.95 |
| 企牌带于城珠 | | CURDW.SCAI | | 15.95 |
| 富記一品海鲜使 | 3. HOUSE SPEC | CIAL SEAFOOD | CASSEROLE | 11.95 |
| 油泡带子缎球 . | | ALLOPS & FR SPECIAL SAU | | 13.95 |
| 红烧正腐脏肠煲 | 5. SEA BASS W | PORK IN BRO | WN SAUCE | , 8.95 |
| 致计花规 | 6. FRESHCLAN | SW, BLACK B | EAN SAUCE | 8.95 |
| 致计模型形拟整 | 7. FRESH CRAE | SW. BLACK B | EAN SAUCE | 8.95 |
| 蓝色炒松蟹 | 8. GINGER & SC | CALLION W. FR | ESH CRAB | 8.95 |
| 海鮮小炒 | | OOD W, HOUS | | 10.95 |
| 五掛牛柳 | 10. STEAKW. BR | OCCOLI IN OV | STER SAUCE | 8.95 |
| 果椒牛柳 | 11.★ BEEF W.VEG BLACK PEP | ETABLE IN PER SAUCE | | 8,95 |
| 八珍扒正腐 | 12. BEAN CURD | W. EIGHT PRE | cious | 8.95 |
| 北菇扒菜旦 | | EENW. CHINES | | 8.50 |
| 北工红柱正质煲 | 14. BRAISED BE | AN CURD CAS | SEROLE | 7.95 |
| 沙作合杭坂珠 | 15. JUMBO SHRI | MPSW.WALN | UTS & SALAD | SC 11.95 |
| | | | | |
| 捞 麵 類 | LO MEIN (I | iong ko | NG STYL | JE) |
| 蓝 芭 捞 麵 3 | | v. Ginger & | | |
| 當 吞粉麵3 | | v. Wonton | | 4.25 |
| 菜边垛油捞麵、 | Lo Mein v Chinese | v. Oyster Sa e Vegetable | auce & | 4.25 |
| 牛什扮麵; | 33 Lo Mein v | v. Beef Tripe | | |
| 牛 肠 撈 麵 3 | 34. Lo Mein v | v. Beef Stev | NS | 4.75 |
| 火鸭粉麵 | 35. Lo Mein v | w, Roast Du | | |
| 油维粉麵 | 36. Lo Mein v | w. Soy Sauc | e Chicken | 4.75 |
| 又 悦 扮 極 3 | Lo Mein v | v. Roast Po | rk | 4,75 |
| | | E O CDICE | , | |

★ HOT & SPICY

越南牛肉粉 Full House Vietnamese Noodles Inc.

| 特價午餐 | LUNCH SPECIAL 10AM - 4PM |
|------|--------------------------|
| | Come with Rice & Soup |

| 京 | 都 | 賫 | Pork Chop w. Peking Sauce | \$4.95 |
|----|-------------|----|---|--------|
| 椒 | F | 骨 | Salt & Pepper w. Pork Chop | \$4.95 |
| 豆 | 仔 肉 | 片 | Sliced Pork w. String Beans | \$4.95 |
| 肉 | 片 小 | 炒 | Sliced Pork w. Mixed Vegetables | \$4.95 |
| 西 | 芹 雞 | 片 | Sliced Chicken w. Celery | \$4.95 |
| 豉 | 汁 雞 | 片 | Sliced Chicken w. Black Bean Sauce | \$4.95 |
| 咖 | 喱 | 雞 | Curry Chicken | \$4.95 |
| 芥 | 蘭雞 | 片 | Chicken w Broccoli | \$4.90 |
| 左 | 宗 | 雞 | General Tso's Chicken | \$5.95 |
| 芝 | 兟 | 雞 | Sesame Chicken | \$5.95 |
| 樜 | 辣 牛 | 肚 | Reef Tripe w. Special Sauce | \$5.95 |
| 柱 | 侯 牛 | 肺 | Reef Stew w. Special Sauce | \$5.95 |
| 蟟 | 油牛 | 肉 | Sliced Reef w. Ovster Sauce | \$5.95 |
| 芥 | 蘭牛 | 肉 | Sliced Beef w. Broccoli | \$5.95 |
| 豆 | 仔 牛 | 肉 | Sliced Beef w. String Beans | \$5.95 |
| 酸 | 菜 牛 | 肉 | Sliced Beef w. Pickled Cabbage | \$5.95 |
| 陳 | 皮牛 | 肉 | Beef w. Orange Flavor | \$5.95 |
| 咖 | 喱 牛 | 腩 | Reef Stew w. Curry Sauce | \$5.95 |
| 酸 | 菜 大 | 腸 | Pork Intestine w. Pickled Cabbage | \$5.95 |
| 酸 | 菜 鮮 | 賦 | Squid w. Pickled Cabbage | \$5.95 |
| 豉 | 椒鮮 | 鱿 | Squid w. Black Bean Sauce | \$5.95 |
| 蝦 | 仁炒 | 番 | Baby Shrimp w. Scrambled Eggs | \$5.95 |
| 沙 | 汁核 科 | に蝦 | Deep Fried Prawns w. Mayonnaise & Honey Walnuts | \$5.95 |
| 椒 | EE. | 蝦 | Salt & Pepper w. Shrimp | \$5.95 |
| 白 | 飯魚魚 | 雷 | Silver Fish w. Scrambled Eggs | \$5.95 |
| 豆 | . 腐斑 | 腩 | Braised Fish w. Bean Curd | \$5.95 |
| 1+ | . 菜 斑 | 病 | Braised Fish w. Mixed Vegetables | \$5.95 |
| 干 | 煎龍 | 利 | Fried Flounder | \$5.95 |
| | 燒豆 | | Braised Bean Curd w. Mushrooms | \$4.95 |
| | . 菜 豆 | | Mixed Vegetables w. Oyster Sauce | \$4.95 |
| | 油菜 | | Chinese Vegetable w. Oyster Sauce | \$4.95 |
| | 子西方 | | Broccoli w. Fresh Garlic | \$4.95 |
| ** | 沙白多 | | Sauteed Baby Bok Choy | \$4.95 |
| 7 | - 偏四為 | 至豆 | Sauteed String Beans | \$4.95 |
| | | | O 11 10AM 13BM | |

Chinese Dishes

Beef

| Beef With Bok choy | 7.99 |
|----------------------|------|
| Beef In Oyster Sauce | 7.99 |
| Beef With Mushroom | 7.99 |
| Stir Fried Beef | 7.99 |
| | |

Chicken

| Chicken In Hot Garlic | \$ 6.99 |
|-------------------------------|----------|
| Chicken With Cashew Nuts | \$ 6.99 |
| Chicken with cashew nuts & ve | g\$ 7.99 |
| Chicken Szechuan style | \$ 6.99 |
| Chicken Chilly | \$ 6.99 |
| Spicy Chicken with peanuts | \$6.99 |

Vegetable

| Mix Vegetable Hot Garlic | \$ 5.99 |
|----------------------------------|------------|
| Chinese Cabbaga In Black Bean Sa | uce\$ 5.99 |
| Vegetable Manchurian | \$ 5.99 |
| Tofu With Mushroom | \$ 5.99 |
| Tofu With Bamboo Mushroom | \$ 5.99 |
| Tofu In Oyster, Sauce | \$ 5.99 |

| Garigiong opecial Nice | \$ 3.33 |
|------------------------|---------|
| Chow mein | |
| Beef - chow mein | \$ 5.99 |
| Chicken - chow mein | \$ 5.99 |
| Vegetable - chow mein | \$ 4.99 |
| | |

Beverage

| Tea - Sweet / Tibetan Boja | \$ 1.00 |
|---|------------|
| Lemon Tea | \$ 1.5 |
| Ginger Honey Lemon | \$ 1.50 |
| Cold Drink | \$ 1.00 |
| Ice Coffee | \$ 2.9 |
| Smoothie - Seasonel Fruit | \$ 3.9 |
| Lassi - Mango/ Banana/ Plain | \$ 2.9 |
| Shakes- | \$ 2.99 |
| Vanilla / Pinaapple/ Choclate/ Strawberry | |
| Ice Cream | \$ 2.9 |
| | |

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Appetizers 1. Beef or Chicken Momo ... \$ 6.00 2. Vegetable Momo ... \$ 5.00 3. 8eef , Chicken, Veg - Sha Bakitey ... \$ 5.99 4. Chicken Wing In Honey Chilly... \$ 7.99 5. Thai Sathy Chicken ... \$ 7.99 6. Dopa Khatsa ... \$ 4.99 7. Veg. Pokora ... \$ 4.99 8. Alu Chop ... \$ 4.99 Soup 1. Chicken Clear Soup \$ 4.99 2. Wanton Soup \$ 4.99 3. Sweet Corn Soup \$ 4.99 4. Vegetable Soup \$ 4.99 5. Mix Vegetable Soup \$ 4.99 Main Course Tibetan Dishes Tibetan Dis 1. Tsel Na-zom Mixod Veg 2. Iskus Slsi Shredded choyotes 3. Nguktsa Ngoma Stir Fried Bamboo Shoot 4. Gya Petsel Ngoma Stir Fried Chinese Cabbage 5. Shogo Khatsa Spicy Potato 6. Shabzun Khatsa Spicy Nutrele Nuggel 7. Ping Shogo Rice Noodle With Potato 8. Tofu Palak Tofu Wilh Spinach

| Tibetan Dishes |
|--|
| (All Dishes Served with Rice or Tingmo) |
| BEEF (LANGSHA ITEM) |
| 1. Shabtak\$ 7.99 Spicy sauted Slice Beef. |
| Langsha Tselzom\$ 7.99 Beef With Mixed Vegetable |
| 3. Phing – Sha\$ 7.99 Beef With Polato , Rice Noodle / Vermicelli |
| Shabri Sona\$ 7.99 Beef Meatball With Fresh Coriander |
| 5. Langsha Jintsel\$ 7.99 Beef With Celery. |
| 6. Langsha Petsel\$ 7.99 Beef With Broccoli / Chinese Cabbage |
| 7. Lang - Mein\$ 6.99 Cold Noodle |
| 8. Kothai\$ 6.99 |
| 1 Med Monto |
| 9. Irma Dhatse\$ 5.99 |
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| 9. Irma Dhatse \$ 5.99 |
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....\$ 4.99\$ 4.99\$ 4.99 ...\$ 4.99\$ 4.99 ...\$ 5.99\$ 4.99

.....\$ 5.99

| 1. Beef Curry. \$ 7.99 2. Mutton Curry. \$ 9.99 3. Chicken Curry. \$ 6.99 4. Shrimp Curry. \$ 7.99 5. Chicken Butter \$ 6.99 7. Beef Biryani \$ 8.99 8. Chicken Biryani \$ 7.00 9. Veg. Biryani \$ 6.00 10. Bread per piece \$ 1.00 11. Paratha per plece \$ 1.00 12. Tawa Roti 2 piece \$ 1.00 13. Alu Paratha \$ 2.00 14. keema paratha \$ 2.99 |
|---|
| 3. Chicken Curry \$6.99 4. Shrimp Curry \$7.99 5. Chicken Butter \$6.99 6. Masala Mysore Chicken Kabab. \$6.99 7. Beef Biryani \$8.99 8. Chicken Biryani \$7.00 9. Veg. Biryani \$6.00 10. Bread per piece \$1.00 11. Paratha per piece \$1.00 12. Tawa Roti 2 piece \$1.00 13. Alu Paratha \$2.00 14. keema paratha \$2.99 |
| 4. Shrimp Curry |
| 5. Chicken Butter \$6.99 6. Masala Mysore Chicken Kabab. \$6.99 7. Beef Biryani \$8.99 8. Chicken Biryani \$7.00 9. Veg. Biryani \$6.00 10. Bread per piece \$1.00 11. Paratha per piece \$1.00 12. Tawa Roti 2 piece \$1.00 13. Alu Paratha \$2.00 14. keema paratha \$2.99 |
| 6. Masala Mysore Chicken Kabab. \$ 6.99 7. Beef Biryani \$ 8.99 8. Chicken Biryani \$ 7.00 9. Veg. Biryani \$ 6.00 10. Bread per piece \$ 1.00 11. Paratha per piece \$ 1.00 12. Tawa Roti 2 piece \$ 1.00 13. Alu Paratha \$ 2.00 14. keema paratha \$ 2.99 Vegetables 1. Alu Gobi \$ 4.99 |
| 7. Beef Biryani \$8.99 8. Chicken Biryani \$7.00 9. Veg. Biryani \$6.00 10. Bread per piece \$1.00 11. Paratha per piece \$1.00 12. Tawa Roti 2 piece \$1.00 13. Alu Paratha \$2.00 14. keema paratha \$2.99 Vegetables 1. Alu Gobi \$4.99 |
| 8. Chicken Bîryani \$7.00 9. Veg. Biryani \$6.00 10. Bread per piece \$1.00 11. Paratha per piece \$1.00 12. Tawa Roti 2 piece \$1.00 13. Alu Paratha \$2.00 14. keema paratha \$2.99 Vegetables 1. Alu Gobi \$4.99 |
| 8. Chicken Bîryani \$7.00 9. Veg. Biryani \$6.00 10. Bread per piece \$1.00 11. Paratha per piece \$1.00 12. Tawa Roti 2 piece \$1.00 13. Alu Paratha \$2.00 14. keema paratha \$2.99 Vegetables 1. Alu Gobi \$4.99 |
| 10. Bread per piece |
| 11. Paratha per piece |
| 12. Tawa Roti 2 piece\$ 1.00 13. Alu Paratha\$ 2.00 14. keema paratha\$ 2.99 Vegetables 1. Alu Gobi\$ 4.99 |
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| 1. Alu Gobi \$ 4.99 |
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| |
| 2. Jeera Alu\$ 4.99 |
| 3. Alu Matar\$ 4.99 |
| 4. Matar Paneer\$ 5.99 |
| 5. Dal Fry\$ 4.99 |
| 6. Gobi Manchunan Butter Masala \$ 5.99 |

| | (APPETIZER) |
|--|--|
| ์ เ ^{ออ} ิ กไก้ | Crispy Tofu \$ 3.25 |
| gan gai | 8 small places of deep filed totu. Served with sweet citil square. |
| GAW GAI that express | Spring Roll \$ 3.25 |
| 718-706-0999 718-706-0955 23-06 Jackson Ave. L.I. City, NY 11101 Mon-Eri 11.00gm, -9.00pm | I pieces of citspy veggle roll filed with glass noodles, conol, shiftake mushroom and cabbage, Served with plum sauce. |
| Set 12.00pm 9.00pm. | Curry Puff \$ 3.25 |
| Cash only. \$10.00 minimum for delivery Catering Menu also available. | 2 pieces of Thai pastry stuffed with ground chicken, polato, onion and curry powder. |
| (SOUP) | Jeep Dumpling \$4.30 |
| Tom Yum Soup * \$ 4.30 | 4 places of sleamed chicken and shrimp dumpling, with say garlia dipping. |
| With mushroom, lime leaf in spley & sour | Veggle Dumpling \$ 4.30 |
| lemongrass broth. Your Choice of Shilmp, Chicken or Veggle & Tofu | 4 pleces of steamed veggle dumpling, with soy garde dipping. |
| Veggie Soup \$ 4.30 | Safay \$ 4.30 |
| With braccoil, canot, cabbage and baby corn in a chicken broth. | 4 skewers of grilled marinated chicken, with peanut sauce. |
| Wonton Soup \$ 4.50 | Crispy Wonton \$ 4.50 |
| chicken wonion soup with bean sprouts and Chinese braccoli. | 6 pieces of deep fried chicken worden. Served with plum sauce. |
| (SALAD) | (IN a BROTH) |
| That Salad \$ 4.50 | Wonton Lover \$ 7.75 |
| Green salad, tofu, canoi, tomatoes and cucumber. With peanut dressing. | Mahaded chicken worden in a soup with chicken, been sprouts and Chinese bros- coil. |
| Papaya Salad * \$ 5.50 | |
| "Som Tam" - Splay green papaya salad | Chicken Noodle Soup \$ 7.75 Beef Noodle Soup \$ 8.75 |
| with string bean, tomaloes and crushed peanut in a chill time vinaignette. | Shimp Noodle Soup \$ 9.00 |
| Splay Chicken Salad *\$ 6.50 | Rat fice noodles with chopped scaling |
| "Loab" - Minced chicken salad with mint, scallion and shallot. Tassed in splay ilme juice. | \$ 1.00 Extra Feature Source |
| Spicy Beef Salad * \$ 6.50 | \$ 1.00 Extra Jasmine Nos \$ 1.50 Extra Roodle |
| "Nam Tok" - Grilled marketed bast salad | \$ 4.00 Sleamed Broccoll |
| with scallion, fameto, cucumber and mint. Tossed in spicy lemongrass vincigratio. | \$ 1.00 Spring Water / Can Soda \$ 1.25 Snapple |
| | \$ 2.25 That lead Year / Coffee |

| (NOODLE) With chicken, beef, shifting or veggles & lolu. With Veggle Duck add \$ 1.50 | (ENTREE) Come with forming the With chicken, beet, shrimp or veggles & I. With Veggle Duck add \$ 1.50 |
|---|--|
| Pad Thal \$ 7.75 | Pad Pak \$7. |
| Sauteed rice noodies with brown tolu, bean sprouts, chopped peanuts and egg. | Sauleed with mixed veggles and tofu la soybean souce. |
| Pad See Ew \$ 7.75 | Pad Gra Prow * \$ 7. |
| Sauteed fini rice goodles in black sweet soy sauce with Chinese broccoil and egg. | Sauteed with beil peppers, bael & onlo in chill bosil sauce. |
| Pad Kee Mao * \$7.75 | Pad Cashew * \$ 7. |
| Sauleed flat rice noodles with orders, bell peppers, fornatoes and chill basil poste. | Sauteed with cashew, orden, scallions, bell pepper, carrot, celery and died a |
| | Pad Rama \$7.3 |
| (FRIED RICE) With chicken, beef, shrimp or veggles & folu. | Sauteed with steamed broccoll, const and string bean in rich peanut sauce. |
| With Veggle Duck odd \$ 1.50 | Pad King \$ 7.3 |
| That Fried Rice \$ 7.75 With Chinese broccoll, green peas, onlon, formatices and egg. | Savlend with fresh ginger, mushroom, bell pepper, celery, scallon and carrol. |
| Basil Fried Rice * \$ 7.75 | (Chef's Special) come with n |
| With chill gaste basil scuce, onlon, scallion and ean. | Duo Broccoll on Fire * \$ 7.7 |
| (CUPPY) | Broccoll & Chinese broccoll, with chill g |
| (CURRY) Come with journing rice. With chicken, bast, shrimp or veggles & lotu, | Crispy Tilapia fillef * \$8.7 |
| With Veggle Duck edd \$ 1.50 Green Curry * \$ 7,75 | With choice of: Spicy Pineapple Squce or Panang Curry Squce. |
| With aggplant, basil, bamboo shool, string | Salmon Ginger \$ 9.0 |
| Red Curry * \$ 7.75 | Pan-seared salmon topped with carrot, celery, onlar in ginger say souce. |
| Hih bernhoo shoot, bust, string bean, | Veggle Duck Delight \$ 9.0 |
| sell pepper and coconut milk. | With eggplant, basil, garlic brown sauce |
| Panang Curry * \$ 7.75 | Veggle Duck \$ 9.0 |
| Vills bed pepper, string bean, chopped into leat and coconst mile. | Pineapple Curry * With pineapple account curry, tomaloes |
| Massaman Curry * \$ 7.75 | green peas, bell peppers and bosil |
| With polate, peanut, carel, enion and | * = SPICY |

| SOUP (One Bowl) | | FRIED RICE |
|--|--------|---|
| 酸 辣 渴 82 Hot & Sour Soup | 2.25 | 楊州炒飯 109 House Special Fried Rice . 5.95 |
| | 2.25 | 版仁炒飯 110 Shrimps Fried Rice 5.95 |
| | | 又境炒飯 111. Roast Pork Fried Rice . 4.95 |
| 菱 花 湯 84 Egg Drop Soup | 1.95 | 牛肉炒飯 112. Beef Fried Rice |
| | | 雜粒炒飯 113 Chicken Fried Rice 4.95 業粒炒飯 114 Vegetables Fried Rice 4.95 |
| APPETIZERS | | 成魚雞炒飯 115. Salt Fish & Chucken Fried Rice 8.95 |
| 条 85. Crispy Spring Roll (2) | 2.95 | 有意炒飯 116. Deluxe Shrimps & Chicken Fried Rice 10.95 |
| 套 汁 叉 烧 86. Roasi Pork w/Honey Sauce | 4.95 | |
| 數計 排 骨 87. Spare Rib w/Honey Sauce | . 5.95 | PAN FRIED NOODLE OR CHOW FUN |
| 並 内 棒 88. Fried Bacon Roll w/Honey Sauce | 2.95 | 海鲜炒施 117. Pan Fried Noodle with Scafoods 10.95 |
| 少爹牛肉串 89. * Satay Beef on Stick (2) | 2.95 | 単仁炒麵 118. Pan Fried Noodle with Shrimps |
| 毒質分跨 90. Sliced Cold meat w/Jelly fish | 11.95 | 稚片炒 |
| 54 54 75 56. Succed Cold fileat widely fish | 11 93 | 内 纬 沙 鲍 121 Pan Fried Noodle w. Shredded Pork 6.95 |
| DIGE DIGUES | | 羅漢齋炒麺 122. Pan Fried Noodle w. Assorted Veg |
| RICE DISHES | | 星洲炒米 123. *Fine Rice Noodle, Singapore Style . 6.95 |
| 菜 莲 牛 飯 91. Beef and Vegetables Over Rice | 4 50 | 度門炒米 124 Fine Rice Noodle, Amoy Style |
| 并 特 牛 飯 92. Beef and Straw Mushrooms Over Rice | 4.50 | 雪菜肉絲未 125. Fine Rice Noodle w Shredded Pork |
| 更 基 牛 飯 93. Beef and Scallion Over Rice | 4.50 | 選 岁 牛 河 126. Chow Fun w. Beef and Sauce |
| | 4.50 | 千 汐 牛 河 127. Chow Fun with Beef (no Sauce) |
| | 4.50 | |
| 并 | | LO MEIN |
| | . 4.50 | 寿鲜捞蝇 129. Lo Mein with Scafood |
| | | |
| 加煙牛飯 98.* Beef with Curry Sauce Over Rice | 4.50 | 牛肉耪麺 131 Lo Mein with Beef |
| 版 菜牛肉飯 99 Beef and Sour Cabbage Over Rice | . 4.50 | 又境務 甦 132. Lo Mein with Roast Pork |
| 雪豆雜片飯 100. Chicken and Snow Pcas Over Rice | 4.50 | 雜絲撈麵 133. Lo Mein with Chicken |
| 加煙雜片飯 101 * Chicken with Curry Sauce Over Rice | 4.50 | # .3 19 % 134. Lo Mell Will Origet & Scatton |
| 西蘭雅片飯 102. Chicken and Broccoli Over Rice | 4 50 | NOODLE AND SOUP |
| 嗓油離片飯 103. Chicken with Oyster Sauce Over Rice | 4.50 | 海鲜海蝇135 Noodle & Soup with Seafood |
| 并移車片板 104 Chicken w Straw Mushrooms Over Rice | 4 50 | 坂仁陽逝 136. Noodle & Soup with Shrimp 4.95 |
| 雪豆肉片飯 105. Pork and Snow Peas Over Rice | | 雜 縣 湯 越 137. Noodle & Soup with Chicken |
| | | 牛 内 湯 越 138. Noodle & Soup with Beef |
| 西蘭內片飯 106. Pork and Broccoli Over Rice | | 火殿上渴生麵 139. Noodle & Soup with Ham |
| 滑蛋椒仁飯 107. Shrimps w Egg Sauce Over Rice | . 4.50 | TE SECTION SECTION . INDUCTION CONTROL WITH PORK and PICKIES 4,25 |
| 海鲜增飯 108 Assorted Scafood Over Rice | . 5.50 | |

翡翠 湖 海鮮菜館

GOLDEN JADE PALACE

SEAFOOD RESTAURANT TAKE OUT MENU



136-90 Rossevelt Avenue, Flushing, N.Y. 11354

Tel: (718) 321-1212

| CHICKEN | SEAFOOD |
|---|---|
| 全華玉樹雜 1 Steamed Chicken w Ham and Half Whole | 在果海鲜 39 Assorted Seafood in Basket 14.95 |
| Chinese Broccoli | 藝麗媽龍城 40. Lobster w Ginger &Scallion |
| 應皮炸子雞 2 Fried Chicken, Cantonese Style . 9.95 19.95 正式建煳雞 3 Baked Chicken with Salt 9.95 19.95 | (in Shell) Seasonal Price |
| 正式建場維 3 Baked Chicken with Salt | |
| 西 将 軟 雜 5. Fried Boneless Chicken w. Lemon Sauce 10.95 | 设计炒税率 41. Lobster w Black Bean Sauce |
| 甜 酸 雜 珠 6. Sweet and Sour Chicken 7.95 | (in Shell) Seasonal Price |
| 時菜雜珠 7. Chicken w Veg. or Assorted Veg 7.95 | 椒鹽潟明椒 42. Baked Salted Whole Jumbo Shrimps |
| 對 非 維 基 8 Sliced Chicken w Straw Mushroom 7.95 当 五 維 片 9 Sliced Chicken w Fresh Snow Peas 7.95 | (in Shell) |
| 当豆雞片 9 Sliced Chicken w. Fresh Snow Peas | 干燒大明報 43 Prawns (in Shell) w Superior Sauce 15.95 |
| 香 場 和 丁 11 * Diced Chicken w Brown Sauce 7.95 | 油泡明斑珠 44 Sautced Jumbo Prawns |
| 波 汁 雞 片 12 Sliced Chicken w Black Bean Sauce . 7.95 | 致计规珠 45 Prawns w Black Bean Sauce |
| 左 宗 和 13 * General Tso's Chicken | |
| | 時業明戦球 46 Sauteed Prawns w Veg or Assorted Veg 14.95 |
| DUCK | 橙花椒珠 47. Sweet & Sour Shrimps |
| 北京片皮鸭 14 Roasted Duck, Peking Style 14 95 28.95 | 四州鮮城仁 48 * Sauteed Shrimps, Szechuan Style |
| 八珍林鴨 15 Braised Duck w. Eight Processus | 清炒料報仁 49 Sauteed Baby Shrimps |
| 電送 N 跨 17 Braised Duck w. Chinese Mushroom | 腰果城仁50. Sautced Shrimp with Cashew Nuts |
| 明 填 火 鸭 18 Roasied Duck | 滑 张 年 51 Baby Shrimps with Scrambled Eggs |
| | 油泡繁螺片 52. Sautecd Sliced Conch |
| BEEF | 時菜薯螺片 53. Sauteed Sliced Conch with Vegetable . 15 95 |
| 里椒牛仔骨 19 * Rack of Veal w Black | |
| Paper Sauce | 螺片零子 54 Sauteed Scallops & Sliced Conch w. Veg. 15.95 |
| 中式牛柳 20. Fillet Steak w Onion in Superior Sauce 10.95 | 生根带子 55. Sauteed Scallops with "Sang Kan" |
| 本核煎士的 21 House Special Steak | 堇 芝 大 蟹 56. Dungeness Crab with Ginger and Scallion 20.95 |
| 生 根 牛 内 23 Beef w "Sang Kan" 825 | 清蒸大蟹 57. Steamed Dungeness Crabs 20.95 |
| 绿油牛肉 24 Beef w. Ovster Sauce | 鼓 汁 大 蟹 58 Dungeness Crab with Black Bean Sauce 20.95 |
| 美 近 牛 内 25. Beef w Veg. or Assorted Veg | 排 隻 鲜 轨 59 Fried Squid with Chili & Spiced Sali 7.25 |
| 半 括 牛 内 26. Bcef w Straw Mushroom 8.25 | 酸菜 鲜就 60. Fresh Squid with Sour Vegetable |
| 物 程 牛 内 27. * Beef w Curry 8 25 曾 豆 牛 内 28 Beef w Snow Peas 8 25 | · |
| 市 快 牛 内 29. Beef w. Green Pepper. 8.25 | 鲜 统 小 炒 61. Fresh Squid with Mixed Vegetables |
| 西 湖 牛 内 30. Beef w. Broccoli 8.25 | 践 汁 炒 蜕 62 Fresh Clams with Black bean Sauce 10.95 |
| 陳皮牛31.* Beef w. Orange Favor Sauce | 生汁合杭州球 63. Prawns & Walnut with Salad Sauce |
| | 時菜龍利球 64 Sauteed Flounder Fillet w. Veg Scasonal Price |
| PORK | 清 篆 载 利 65. Steamed Flounder w. Shredded Ham |
| 林 Ֆ 排 骨 32. Pork Chop w Chili & Spiced Salt | 子 煎 龍 利 66. Fried Flounder |
| 京都肉排33. Pork Chop, Peking Style | 沙律社魚 67. Smoked Sable with Salad 12.95 |
| 香店哈喇内 35. Sweet and Sour Pork | |
| 膜果肉丁36. Diced Pork w. Cashew Nuts | 鐵板鐵汁桂魚 68. Sizzling Sable with Black Bean Sauce 12.95 |
| 费 堪 内 丁 37. * Diced Pork w Spicy Bean Sauce | Please ask us for today's special |
| We 5 dt M 38 Sliced Park to Span Pege 795 | i icase ask us tot today's special |

VEGETABLE & BEAN CURD

| 蟹肉扒鲜菇 69. | Straw Mushroom with Crab Meat 9.95 |
|----------------|---|
| 蚁仁扒豆腐 70. | Bean Curd with Baby Shrimps |
| 蟹肉扒豆腐 71. | Bean Curd with Crab Meat |
| 八珍扒豆腐 72 | Bean Curd with Eight Precious |
| 麻麥豆腐 73. | Bean Curd w. Minced Pork Szechuan Style 6,95 |
| 胞皮碟豆腐 74. | Fried Stuffed Bean Curd w. Minced Shrimp 6.95 |
| 紅獎豆腐 75. | Braised Bean Curd w Black Mushroom & |
| | Vegetable 6.95 |
| 强英扒豆腐 76. | Bean Curd w. Assorted Vegetables |
| 蒜茸西菜77. | Sauteed Watercress with Garlic 6.95 |
| 绿油玉樹78. | Chinese Broccoli with Oyster Sauce |
| 蜂油菜莲79. | Chinese Vegetable with Oyster Sauce 6.95 |
| 雞油旋菜80. | Sautced Spinach 6.95 |
| | |

HOUSE SPECIAL 特别介紹 每日供應精選地湯

| 4 4 1/4 1/2 1/4 2/4 2/4 |
|--|
| 拔蚱生食24.00 |
| 牛刷窩16.95 |
| 接香妃鸽10.95 |
| 拔埠生食 24.00 牛刷高 16.95 接脊妃鸽 10.95 油王鲭陽 16.95 皮炸大腸 8.95 |
| 皮炸大腸8.95 |
| CA X40 |

| | SPECIAL NOODLE DISHES | |
|---|---|-------|
| | X〇營鮑魚金菇鴛鴦米 | |
| k | Sauteed Spicy Twin Mai Fun w. Abalone & | |
| | Golden Mushroom 黑椒螺片帶子炆来 | 13.95 |
| k | Stewed Rice Noodles w. Conch, Scallop & Black Pepper. 本接錢仔炫繁壽来 | 11.95 |
| | House Special Rice Noodles 雀巢家鄉炒米 | 11.95 |
| | Family Style Rice Noodles in Bird's Nest | 12.95 |
| k | Satay Shredded Dried Squid w. Pan-Fried Noodle | 10.95 |

GOLDEN MONKEY





正宗川菜 經濟小吃 各式矽鍋 CHINESE ORIGINAL Szechuan Cuisine

SOUP

| 台式罢存海 | 1. Won Ion Soup raiwan Style | 4.20 |
|---------|---|------|
| 酸辣湯 | 2. ★Hot and Sour Soup | 4.25 |
| 連鍋湯 | 3. Sliced Pork and Chinese Turnip Soup (For Two) | 3.75 |
| 家常蛋湯 | 4. Fried Egg with Clear Noodle Soup (For Two) | 3.75 |
| 音菜豆腐蛋花湯 | 5. Bean Curd w. Vegetables & Egg Drope Soup (For Two) | 3.75 |
| 酸菜肚片湯 | 6. Pig's Tripe and Sour Cabbage Soup (For Two) | 4.25 |
| 牛肉湯 | 7. Beef Soup (For Two) | 4.25 |
| 魚丸湯 | 8. Fish Balls Soup (For Two) | 3.75 |
| 蛤蜊豆腐湯 | 9. Clam and Bean Curd Soup | 4.25 |
| | | |
| | APPETIZER | |
| 旗 搪 麵 | 1. *Noodle with Spicy Sesame Sauce | 1.50 |
| 蒜泥白肉 | 2. ★Sliced Pork with Garlic Sauce | 3.75 |
| 麻辣牛筋 | 3. ★Sliced Beef Tendons in Hot Sauce | 4.25 |
| 紅油肚丁 | 4. ★Spicy Tender Pig's Tripe | 4.25 |
| 拌棒鷄絲 | 5. ★ Hacked Chicken in Spicy Sesame Sauce | 4.25 |
| 海哲皮 | 6. jelly Fish | 4.75 |
| 葱 油 鷂 | 7. Steamed Chicken in Scallion Sauce | 3.75 |
| 红油抄手 | 8. ★Won Ton Szechuan Style | 1.50 |
| 川味豆芋 | 9. ★ Vegetable Roll with Hot Sesame Sauce | 4.25 |
| 椒麻腰片 | 10. ★Pig's Kidneys in Hot Sauce | 4.25 |

POULTRY

| 三杯子鹤 | I. Three Cups Chicken | 7.5 |
|----------------|---|--------------|
| 成都子鹤 | 2. *Chicken Cheng-Tu Style | 7.5 |
| 板栗活殺鶏 | 3. Live Chicken with Li-Chi Nuts | 10.2 |
| 樟茶肥鸭(半) | 4. Tea Smoked Duck (Half Duck) | 10.2 |
| 醫爆鴻塊 | 5. Sauteed Duck in Plum Sauce | 10.2 |
| 宫保鷄丁 | 6. ★Diced Chicken in Hot Pepper Sauce | 6.9 |
| 家常鹤丁 | 7. *Diced Chicken Szechuan Style | 6.9 |
| 腰果鶏丁 | 8. Diced Chicken with Cashew Nuts | 6.9 |
| | BEEF | |
| | | |
| 雙冬牛肉片 | 1. Sliced Beef with Mushrooms & Bamboo Shoots | 7.5 |
| 雪豆牛肉片 | 2. Sliced Beef with Snow Peas | 7.5 |
| 家常牛肉絲 | 3. ★Shredded Beef in Szechuan Sauce | 7.5 |
| 香干牛肉絲 | 4. Shredded Beef with Dried Bean Curd | 7.5 |
| 青椒牛肉絲 | 5. Shredded Beef with Green Bell Pepper | 7.5 |
| 葱爆牛肉绵 | 6. Shredded Beef with Scallions | 7.5 |
| 壕油牛肉片 | 7. Sliced Beef in Oyster Sauce | 7.5 |
| 小青椒牛肉絲 | 8. *Shredded Beef with Chinese Hot Pepper | 8.50 |
| 沙茶牛肉片 | 9. *Sliced Beef in Sa-Cha Sauce | 8.59 |
| | PORK | |
| ers ten els | 1 de Western Countried De 1 | |
| 回鍋肉 | 1. ★Twice Sauteed Pork | 6.95 |
| 生爆鹽煎肉 | 3. Tea Smoked Pork with Leeks | 6.95 7.50 |
| 芥 面 脂 内 | 4. Tea Smoked Pork with Broccoli | 7.50 |
| 雪菜肉絲 | 5. Shredded Pork with Pickle Vegetable | 7.50 |
| 香干肉絲 | 6. Shredded Pork with Dried Bean Curd | 6.95 |
| 五更勝旺 | 7. *Pig's Intestine in Hot Spicy Sauce | 9.50 |
| 紅烧肥腸 | 8. Pig's Intestine in Brown Sauce | 8.25 |
| 火爆腰花 | 9. Sauteed Pig's Kidneys in Wine Sauce | 7.50 |
| | | |

| gets . | SHRIMP |
|----------|---|
| | 豆腐蝦仁 1. Baby Shrimp with Bean Curd |
| 7.50 | 農果城仁 2. Baby Shrimp with Cashew Nuts |
| 7.50 | 青豆蝦仁 3. Baby Shrimp with Green Peas 8.95 |
| 10.25 | 干烧级仁 4.★Baby Shrimp with Chili Sance 8.95 |
| 10.25 | 魚香蝦仁 5.★Baby Shrimp with Garlic Sauce |
| 10.25 | 雪豆蝦仁 6. Baby Shrimp with Snow Peas 8.95 |
| 6.95 | |
| 6.95 | LOBSTER |
| 6.95 | 臺蔥龍蝦 1. Lobster w. Ginger & Scallion in Brown Sauce. Seasonal |
| | 互致能频 2. Lobster in Black Bean Sauce Seasonal |
| | 沙茶税坝 3. *Lobster in Sa-Cha Sauce Seasonal |
| | 干烧能椒 4.★Lobster in Chili Sauce |
| ots 7.50 | |
| 7.50 | SEAFOOD |
| 7.50 | 臺蔥海鲜整 1. Seafood Combination Plate w. Ginger & Scallions 14.95 |
| 7.50 | 互辩黄魚 2.★Yellow Fish in Hot Bean Paste Sauce Seasonal |
| 7.50 | 互辩起魚 3.★Carp in Hot Bean Paste Sauce10.95 |
| 7.50 | 重 酥 魚 4.★Whole Fish in Crispy Bean Sauce 12.95 |
| 7.50 | 大蒜黄魚 5.★Yellow Fish in Garlic Sauce Seasonal |
| 8.50 | 清蒸皖鱼 6. Steamed Grass Carp in Wine Sauce 11.95 |
| 8.50 | 紅燒黃魚 7. Yellow Fish in Brown Sauce |
| | 極豐昌魚 8. Deep Fried Pomfret with Salt and Pepper Seasonal |
| | 火爆田鶴 9. Sauteed Frog's Legs Seasonal |
| | 言保田钨 10.★Frog's Legs in Hot Pepper Sauce Seasonal |
| 6.95 | 三杯田鶴 11. Three Cups Frog's Legs Seasonal |
| 6.95 | 言保战鱼卷 12. ★Squid Rolls in Hot Pepper Sauce |
| 7.50 | 九層塔海瓜子 13. Small Clams with Fresh Basil |
| 7.50 | 炒 螃 蟹 14. Crab in Bean Sauce |
| 7.50 | 海 郑 昭 15. Mixed Seafood Porridge 8.50 |
| 6.95 | 小芹鱿鱼 16. Sauteed Squid with Celery |
| 9.50 | 椒鹽花枝 17. Squid with Salt and Pepper 8.50 |
| 8.25 | 極 鹽 蝦 18. ★Salt and Pepper Jumbo Shrimp (w. Head & Sheil) 12.95 |
| 7.50 | 紅燒海參 19. Sea Cucumber in Brown Sauce |
| | · 性等等 20. Yellow Fish with Chinese Turnip |
| | |

CASSEROLE

...

| 霸王砂鍋 1. Seafood Combination in Casserole | Seasonal |
|---|----------|
| 砂鍋牛腩 2.★Beef Brisket in Casserole | 10.75 |
| 翌王沙鍋 3.★Crab in Casserole | 8.50 |
| 砂鍋乾魚頭 4. Fish's Head in Casserole | 11.95 |
| 什錦砂鍋 5. Mixed Meat and Seafood in Casserole | 11.95 |
| 砂鍋豆腐 6. Bean Curd in Casserole | 10.25 |

VEGETABLE

| 干扁四季豆 | 1. | Dried Sauteed String Bean with Meat | 6.25 |
|-------|-------|--|------|
| 魚香茄子 | 2. | Egg Plant in Garlic Sauce with Meat | 6.25 |
| 番烧茄子 | 3. | Egg Plant in Bean Sauce | 6.25 |
| 壕油芥蘭 | 4. | Broccoli in Oyster Sauce | 6.25 |
| 清炒波菜 | 5. | Sauteed Spinach Home Style | 5.95 |
| 麻婆豆腐 | 6. 🖈 | Ma-Po's Bean Curd | 6.25 |
| 川湘豆腐 | 7. 🖈 | Spiced Bean Curd Szechuan Style | 6.25 |
| 家常豆腐 | 8. 🖈 | r Fried Bean Curd Szechuan Style | 6.25 |
| 紅燒豆腐 | 9. | Bean Curd in Brown Sauce | 6.25 |
| 冬菇菜心 | 10. | Cabbage with Chinese Black Mushrooms | 6.25 |
| 開陽白菜 | 11. | Cabbage with Dried Shrimp | 6.25 |
| 妈蜣上街 | 12. * | Clear Noodles with Meat in Spicy Sauce | 6.25 |
| 熊掌豆腐 | 13. | Bean Curd as Bear's Hand | 7.50 |
| | | | |

NOODLE

| 川味牛肉麵 | 1. ★Beef Noodle Soup in Szechuan Style | 4.25 |
|--------|--|------|
| 山東大浦麵 | 2. Da Lu Noodle in Thick Soup | 4.25 |
| 四川酸株麵 | 3. ★Nocdle with Hot and Sour Soup | 4.25 |
| 榨菜肉絲湯麵 | 4. *Chinese Piekle and Pork with Noodle Soup | 4.25 |
| 杨州雨面黄 | 5. Young Chow Pan Fried Noodle | 5.25 |

★ Hot & Spicy

糖蒜麻紅拌海葱紅川椒 糖白牛肚鹎 抽炒豆 糖白牛肚鹎 油炒豆 腰

| ~ | 1974 | - 1 | 32 | 829 | Drice told the result total specimens | ,,., |
|-----|------|---------|------------|-------|---|------|
| 家 | 常 | | 豆 | 腐 | Fried Bean Curd, Home Style | 6.99 |
| 紅 | 煽 | | 豆 | 窗 | Braised Tofu | 6.99 |
| Ė | 菜片 | 1 3 | か木 | 耳 | 亦Sauteed Bokchoy w. Agaric | 6.99 |
| 约 | | Ξ | | 絲 | Sauteed Potato, Eggplant & Pepper | 6.99 |
| 尖 | 椒 | ± | 豆 | 絲 | Sliced Potato w. Fresh Hot Pepper | 5.99 |
| 魚 | 香 | | 茄 | | 东Eggplant w. Hot Garlic Sauce | |
| 第 | | 茄 | | 子 | Eggplant w. Brown Sauce | 6.99 |
| 于 | 扁 | Ø | - | 豆 | Sauteed String Beans | 6.99 |
| 清 | 19 | | 豆 | 苗 | Sauteed Pea Stem | |
| 香 | 遊 | 扒 | 菜 | 巾 | Mushroom w. Bokchoy | |
| 地 | | Ξ | | 詳 | Triple Delight Vegetables | 6.99 |
| 租 | 籽 | | 玉 | 米 | Pinenut and Baby Com | 6.99 |
| 木 | 須 | 西 | | 杭 | Tomato w. Sliced Pork & Egg | 6.99 |
| 蒜 | 馨 | 空 | 10 | 菜 | Sauteed Chinese Watercress w. Garlic | |
| 清 | 炒 | | 菠 | 菜 | Sauteed Spinach w. Garlic | 6.99 |
| 蒜 | | 小 | | 菜 | Sauteed Little Cabbage | |
| 肉 | 19 | | 拉 | 皮 | Sliced Pork w. Vermicelli | |
| 肉 | 末 | | 茄 | 子 | Deep Fried Eggplant w. Pork | 7.99 |
| 媽 | 螠 | | Ŀ | 樹 | Pork Bellies in Brown Sauce | |
| 炸 | 24 | 茄 | | 盒 | Deep Fried Eggplant | |
| 肉 | 炒 | | Щ | 片 | Sauteed Pork w. Winter Melon | |
| 肉酸 | 片 | 100 | 木 | 耳 | Sauteed Pork w. Agaric | |
| | 菜廳 | | 粉白 | 絲 | Sour Cabbage w. Vermicelli | 1.9 |
| 松松 | 態 | | _ | 菜片 | Bokchoy w. Mushrooms | |
| 似尖 | 総 | 力炒 | | | Sticed Polato w. Mushrooms | |
| 大肉 | 級絲 | | 菠 | 菜 | Sauteed Sliced Pork w. Fresh Hot Pepper Shreddred Pork w. Spinach | |
| 肉 | (d) | | | * 角 | Sauteed Sliced Pork w. Dried Bean Curd | 0.0 |
| 副 | צו | -7 | 77 | 炖 | Stewed Assorted Vegetable w. Braised Pork | |
| RU. | | | | 76 | Stewed Assured Vegetable W. Draised Fork | 9.5 |
| | | | | E | 始類 CASSEROLE | |
| D6 | ca 4 | | 頭豆 | | Fish Head w. Tofu in Casserole | 40.0 |
| | | | 與 立 肉 豆 | | Fish w. Tufu in Casserole | |
| | | | 1 乾豆 | | Pork w. Totu Stew in Casserole | |
| | | | 東海 | | Seafood w. Sour Cabbage in Casserole | |
| | | | 寒 吗 | | Pork, Little Cabbage w. Tofu in Casserole | |
| | | | 鮮豆 | | Seafood w. Tofu in Casserole | |
| U | 254 | | mt 77 | - 500 | Obstation in Obstation | |

| 鍋魚頭豆腐 | Fish Head w. Tofu in Casserole | 10.99 |
|---------------|---|-------|
| 鍋魚肉豆腐 | Fish w. Tufu in Casserole | 10.99 |
| 鍋豬肉乾豆角 | Pork w. Tofu Stew in Casserole | 10.99 |
| 鍋酸菜海鲜 | Seafood w. Sour Cabbage in Casserole | 11.99 |
| 鍋肉片豆腐小白菜 | Pork, Little Cabbage w. Tofu in Casserole | 8.99 |
| 48 No 84 5 69 | Conford vs Tefs in Concernia | 0.00 |

◆ Optional Hot & Spicy

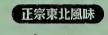
湯類 SOUP

| | | | | | 勿积 5001 | |
|----|----|----|----|---|------------------------------------|------|
| 小 | 8 | 菜 | 九子 | 温 | Meat Batt w. Blotch Soup | 7.9 |
| 酸 | | 辣 | | 湯 | → Hot & Sour Soup | |
| 蛋 | | 花 | | 湯 | Egg Drop Soup | 4.9 |
| 裁 | 茄 | 蛋 | 花 | 湯 | Tomato Egg Drop Soup | 5.9 |
| Ė | 菜 | 豆 | 腐 | 别 | Cabbage & Tofu Soup | 6.9 |
| 排 | 骨 | 小 | Ė | 菜 | Pork Chop w. Cabbage | 8.9 |
| Ξ | 鮮 | 疙 | 唇 | 器 | Seafood w. Blotch Soup | 7.9 |
| 家 | 常 | 疙 | 捂 | 湯 | Blotch Soup, Home Made Style | 6.9 |
| 貓 | 肉É | 菜 | 傲寬 | 粉 | Chinese Cabbage w. Pork Vermicelli | 8.9 |
| 酸 | 菜系 | 吉肉 | 放粉 | 條 | Pork w. Sour Cabbage & Rice Noodle | 9.9 |
| 11 | | Ė | | 肉 | Pork w. Sour Cabbage | 9.9 |
| 松 | 蕊 | 紅 | 燒 | 肉 | Braised Pork w. Mushrooms | 11.9 |
| | | | | | 糖、舒、水纺 | |

麺・飯・水餃

| | N | UU | ועי | e, rice & dumplin | G |
|---|----|----|-----|-----------------------------|------|
| | 常 | | 麵 | House Special Noodle | 5.99 |
| | 25 | | 題 | Noodle w. Minced Meat Sauce | 5.99 |
| | 菜肉 | 絲 | 類 | Noodle w. Shredded Pickle | 5.99 |
| | | | 題 | Cold Noodle | 6.99 |
| | 餅 | 盒 | 菜 | Spring Roll Combination | 9.99 |
| | | | 颜 | Wonton | 5.99 |
| | 式 | 19 | 飯 | Fried Rice, Any Style | 6.99 |
| | 鮮 | 水 | 鮫 | Seafood Dumpling | 7.99 |
| | 菜 | 水 | 級 | Sour Cabbage Dumpling | 7.99 |
| | 菜 | 水 | 额 | Leek Dumpling | 6.99 |
| | 菜 | 水 | 鮫 | Celery Dumpting | |
| ı | 菜 | 水 | 鮫 | Chinese Cabbage Dumpling | 6.99 |
| | | | | | |

| | | į | 部為 | R類 SWEET DISHES | |
|----|---|---|----|------------------------|----|
| 拔 | 絲 | 地 | Д | Sweet Potato | 8 |
| \$ | 棉 | 豆 | D | Red 8ean | 11 |
| | | | | ◆ Optional Hot & Spicy | |



辽宁饭店 Golden Palace Restaurant

營業時間 星期一至星期日 12:00 AM - 12:00 PM

140-09 Cherry Avenue Flushing, NY 11355

T18-886-4383 T18-886-3113

| | | CHASE DOLUTEV |
|--|---|---|
| 涼菜 APPETIZERS | 紅 燒 刀 魚 Braised Saury | 家禽類 POULTRY |
| | 焦 升 魚 Fresh Fish w. Burnt Sauce | 小 器 樹 柖 彦 Chicken w. Mushroom |
| MA ALL PIS | 整 烟 黄 魚 Braised Yellow Fish w. Soy Sauce12.99 | 19 雕 場 Stewed Braised Chicken |
| // 13 | 清 嘉 鱸 魚 Steamed Bass | 自香 耕 塊 Chicken w. Hot Sauce |
| | 清 蒸 罷 利 Steamed Flounder | , <u></u> |
| 煤 鬼 Smoked Rabbit | 干 炸 帶 魚 Deep Fried Belt Fish | 豬肉類 PORK |
| 無 計 子 Smoked Pork Elbow(S) 6.99(L) 9.99 | | 水 煮 肉 Shredded Pork in Hot Pepper8.99 |
| 理 籍 跨 Smoked Pork Shoulder | | 回 鍋 今 Spicy Double Cooked Pork |
| 作 魚 Deep Fried Fish | LL 25 21 111 C - 1 | 香 寮 肉 絲 Spicy Sliced Pork |
| 大 拉 皮 Green Been Sheet Jelly(S) 5.99(L) 7.99 | | 尖 概 篇 白 肉 Spicy Plain Boiled Pork8.99 |
| 篇 接 语 有 Jelly Fish w. Hot Sauce(S) 6.99(L) 8.99 | | 尖 椒 肥 晶 Intestines in Fresh Hot Pepper8.99 |
| 老醋頭 Jelly Fish W. Scaillons(S) 6.99(L) 8.99 | | 尖 椒 社 塊 ~ Shredded Pork Stomach in Fresh Hot Pepper |
| 器 瓜 拌 哲 頭 Jelly Fish w. Cucumber(S) 6.99(L) 8.99 | | 被 庭 社 片。Pork Intestines w. Fresh Hot Pepper |
| 京 洋 黄 瓜 Cucumber, Country Style(S) 5.99(L) 7.99 | 内末海参 Pork Tender w. Sea Cucumber16.99 紅 梅 海 参 Braised Sea Cucumber in Brown Sauce16.99 | 干 炸 里 青 Deep Fried Boneless Spare Ribs w. Salt & Pepper9.99 |
| 金針 話 拌 黃 瓜 Cucumber w. Mushroom(S) 6.99(L) 8.99 | - M 14 P | 糖 排 骨 Ribs in Sweet & Sour Sauce |
| 五 香 牛 雕 Roast Beef(S) 7.99(L) 10.99 | 内片海参 Sea Cucumber with Sliced Pork16.99 陳煌蝶片 Conch in Garlic Sauce15.99 | 紅 類 排 骨 Braised Ribs |
| 類 弱 图 Roast Pig's Knuckte | 計 随 炒 整 Crab w. Ginger & Scallion | 京 誓 肉 絲 Shredded Pork w. Black Bean Pasta8.99 |
| 五 香 晉 晉 Marinaled Chine | 照 注 性 片 Conch w. Scallions | 灣 肉 段 Pork in Sweet & Sour Sauce |
| M 水 毛 豆 Brine Green Soy Bean | 海 爆 烯 片。Sauteed Snail Piece12.99 | 器 單 肾 Pork Tender w. Sweet & Sour Sauce10.99 |
| 内 皮 策 Skin Jelly4.99 | 類 對 就 魚 ~ Sauteed Squid w. Hot Pepper | 軟 炸 里 膂 Soft Fried Boneless Spare Ribs w. Salt & Pepper |
| 老 虎 菜 Tiger Vegetable | 按 然 飲 魚 Crispy Squid w. Chili Pepper | 滑 溜 里 育 Sliced Pork w. Brown Sauce |
| 皮蛋拌豆腐 Thousand-Years-Egg w. Tofu | 非 菜 炒 鲜 鱿 魚 Sauteed Squid w. Leek | 紅 類 肉 Braised Pork |
| 拌 干 豆 鳳 絲 Shredded Dried Bean Curd | 干炸飲魚頭 Fried Squid Head11.99 | 松 墓 肉 片 Sliced Pork w. Mushrooms12.99 |
| 白菜拌粉絲 Bokchoy w. Vermicelli | T N M M D FILED SQUID FEED | 鍋 包 肉 Fried Pork in Orange Sauce8.99 |
| 憶 拌 土 豆~Shreded Polato Salad w. Hot Sauce | ALLEN THEFT OF LABOR. | 魚 香 肉 絲 * Shredded Pork w. Hot Garlic Sauce7.99 |
| 大 豐 收 Vegetable in Country Style | 牛羊類 BEEF & LAMB | 木 須 内 Pork w. Agaric & Egg |
| 松花蛋拌豆腐 Song Hua Egg w. Tofu | 水 煮 牛 內 Shredded Beef in Fresh Hot Pepper10.99 | 紅 娟 肘 子 Braised Pork Elbow8.99 |
| | 麻 珠 牛 肉 絲 Shredded Beef in Chili Sauce | 紅 類 子 頭 Braised Meat Ball8.99 |
| 海鮮類 SEAFOOD | 尖 椒 牛 肉 絲 * Shredded Beef with Hot Pepper10.99 | 10 A Pork Bellies in Brown Sauce7.99 |
| 4500 | 香辣牛肉絲。Shredded Beef in Spicy Sauce | 題 爆 肉 Pork w. Scallions8.99 |
| 孜 然 謳 利 ◆Crispy Flounder w. Chili Pepper | 孜 然 牛 肉 ◆ Crispy Beef w. Chili Pepper | 溜 肝 尖 Sauteed Pork's Liver |
| 篇 辞 田 雖 Frog w. Hot and Chili | 競 隻 牛 肉 Fried Beef w. Scallion | 溜 版 花 Sauteed Pork's Kidney8.99 |
| 版 图 图 Frog w. Pepper & Salt | 題 集 牛 節 Fried Beef Tendon w. Scellion | 28 B Sauteed Pork Intestines |
| 宮 保 蝦 Stir-fry Shrimp w. Nuts12.99 | 土豆 烧牛肉 Beef & Potato in Brown Sauce | 溜 三 樣 Triple Pork Intestines |
| 干 類 魚 ~ House Special Fish w. Minced Pork13.99 豆 鰹 魚 ~ Fresh Fish w. Hot Bean Pasta12.99 | 扒牛肉條 Shredded Beef in Brown Sauce10.99 | 蔬菜類 VEGETABLE |
| | 水 煮 羊 肉 *Shredded Lamb in Fresh Hot Pepper | |
| 40 00 24 18 M | 数 禁 声 內 * Crispy Lamb w. Chili Pepper | 香 掲 炒 整 蛋 ~ Egg w. Herb |
| 紅 獎 黃 花 角 Braised Yellow Fish w. Brown Sauce | 惠 提 羊 内 → Fried Lamb w. Scallion | 蘇 宴 豆 屬 • Ma Po Tofu8.99 |
| Optional Het & Spicy | ◆ Optional Hot & Spicy | ◆ Optional Hot & Spicy |

| 1 | | 早午茶市 | |
|-------|------|--|-------|
| i | D) | IM SUM BRUNCH DAILY | |
| - | | | |
| | | SOUP (One Bowl) Pt. | O |
| 酸 猿 溺 | 108. | Hot & Sour Soup 450 | 75 |
| 雜音栗米湯 | 109. | | 75 |
| 八寶瓜粒湯 | 110. | Treasure Melon Soup450 | 8.5 |
| 素 菜 瑙 | 111. | Vegetable Soup450 | 75 |
| 西菜肉片汤 | 112. | Watrecress Soup with Pork450 | 75 |
| | | | |
| | | APPETIZERS | |
| 百花春卷 | 113. | Mini Egg Rolls (4) | . 2.9 |
| 炸粉果 | 114. | Mini Egg Rolls (4) Fried Dumpling (6) | 4.9 |
| 蜜汁叉烧 | 115. | Roast Pork | . 55 |
| | | | |
| | | RICE DISHES | |
| 菜造牛飯 | 116. | Beef and Vegetables Over Rice | 49 |
| 鲜菇牛饭 | 117. | Beef & Straw Mushrooms Over Rice | |
| 蔥爆牛飯 | 118. | | |
| 西南花牛飯 | 119. | | |
| 蠔油牛飯 | 120. | Beef with Oyster Sauce Over Rice | |
| 鮮茄牛飯 | 121. | | |
| 滑涨牛饭 | 122. | Beef with Egg Sauce Over Rice | |
| 專豆牛飯 | 123. | Beef and Snow Peas Over Rice | |
| 咖喱牛瓜 | 124. | Beef with Curry Sauce Over Rice | . 4.5 |
| 成菜牛肉飯 | 125. | Beef and Sour Cabbage Over Rice | |
| 時菜雞片饭 | 126. | | |
| 驾豆雞片飯 | 127. | Chicken and Snow Peas Over Rice | . 4.9 |
| 咖喱雞片飯 | 128. | Chicken with Curry Sauce Over Rice | . 4.9 |
| 發爆推丁飯 | 129. | | |
| 西圍雞片飯 | 130. | Chicken and Broccoli Over Rice | . 4.9 |
| 經油雜片版 | 131. | | |
| 鲜菇雞片饭 | 132. | Chicken w. Straw Mushrooms Over Rice . | |
| 時菜肉片飯 | 133. | Pork and Vegetable Over Rice | |
| 驾豆肉片飯 | 134. | Pork and Snow Peas Over Rice | |
| 西国肉片飯 | 135. | Perk and Broccoli Over Rice | . 4.9 |
| 豉汁肉排版 | 136. | Pork Chops w. Black Bean Sauce | |
| | | Over Rice | |
| 整爆肉丁飯 | 137. | | |
| 時菜蝦仁飯 | 138. | | . 55 |
| 滑蛋蝦仁飯 | 139. | | . 55 |
| 什絕會飯 | 140. | | |
| 海鲜食飯 | 141. | Asserted Seafood Over Rice | . 5.9 |

| | | FRIED RUCE |
|----------------|------|--|
| 楊州炒飯 | | House Special Fried Rice 6.50 |
| 報仁炒飯 | | Shrimps Fried Rice 6.50 |
| 叉烧炒飯 | | Roast Pork Fried Rice |
| 牛肉炒飯 | | Beef Fried Rice 6.50 |
| 雞粒炒飯 | | Chicken Fried Rice 6.50 |
| 菜粒炒飯 | | Vegetables Fried Rice |
| 咸魚雞炒飯 | 148. | Salt Fish & Chicken Fried Rice 7.95 |
| 髯 騫-妙 飯 | 149. | Deluxe Shrimps & Chicken Fried Rice 1195 |
| | | |
| PAN | FR | IED NOODLE OR CHOW FUN |
| 海鲜炒麵 | 150. | Pan Fried Noodle with Seafoods 9.95 |
| 假仁炒類 | 151. | Pan Fried Noodle with Shrimps |
| 牛肉炒麵 | 152. | Pan Fried Noodle with Beef |
| 雞片炒類 | 153. | Pan Fried Noodle with Chicken 725 |
| 什錦炒麵 | 154. | Pan Fried Noodle with Seafood & Meat 895 |
| 肉絲炒頭 | 155. | Pan Fried Noodle w. Shredded Pork 725 |
| 是淡霞妙題 | 156. | Pan Fried Noodle w. Assorted Veg 725 |
| 星洲炒米 | 157. | Fine Rice Noodle, Singapore Style 725 |
| 廈門炒米 | 158. | Fine Rice Noodle, Amoy Style |
| 国菜肉絲米 | 159. | Fine Rice Noodle w. Shredded Pork 725 |
| 弱炒牛河 | 160. | Chow Fun w. Beef and Sauce |
| 干炒牛河 | 161. | Chow Fun with Beef (no Sauce) |
| St肉干块P5種 | 162. | Long Life Noodle w. Crab Meat 9.95 |
| | | |
| | | LO MEIN |
| 海鮮撈麵 | 163. | Lo Mein with Seafood |
| 報仁撈氮 | 164. | Lo Mein with Shrimp |
| 牛肉撈麵 | | Lo Mein with Beef |
| 叉烧捞篾 | 166 | Lo Mein with Roast Pork |
| 雞絲撈麵 | 167. | Lo Mein with Chicken |
| 鳌蔥撈麵 | 168. | Lo Mein with Ginger & Scallion |
| | | |
| | | NOODLE AND SOUP |
| 海鮮湯豆 | 160 | Noodle & Soup with Seafood 5.95 |
| 超仁温藍 | | Noodle & Soup with Shrimp |
| 経絲湯麵 | | Noedle & Soup with Chicken |
| 牛肉湯類 | | Noodle & Soup with Beef4.95 |
| 火烈上流牛類 | | Noedle & Soup with Ham |
| 柳菜肉絲麵 | | Noodle & Soup with Pork and Pickles 4.95 |
| | | The state of the s |





海鮮菜館

GOLDEN POND

SEAFOOD RESTAURANT

37 - 17A PRINCE STREET FLUSHING, NY 11354 TEL: (718) 886-1628 FAX: (718) 886-9110

| Dr. | - | | | |
|---|---------------------|---------------------------|--|--|
| | | | CHICKEN HI WE | |
| | 金章玉额数 | £ 1. | | |
| | | | Chinese Broccoti | |
| | 脸皮炸于 | | Roasted Chicken, Cantonese Style 8.95 16.95 | |
| | 正式建焊類 | | | |
| | 統治手斯羅 | 4. | Shredded Chicken w. Oyster Sauce & Shredded Vegetable | |
| | 雙多屈雞 | 5. | Grilled Chicken w. Bamboo Shoots | |
| | 32. 35 MI 30 | | & Muskroom 11.50 19.95 | |
| | 西鄉軟雞 | б. | Fried Bonuless Chicken w. Lemon Sauce 9.00 | |
| | 雪花雞片 | | Sliced Chicken w. Sliced Conch & Veg 1295 | |
| | 甜酸雞球 | | Sweet and Sour Chicken 895 | |
| | 時菜雞珠 | | Chicken w. Veg. or Assorted Vegetables 825 | |
| | 鲜菇雞球 | | Sliced Chicken w. Straw Mushroom 825 | |
| | 剪豆雞片 腰泉雞丁 | | Sliced Chicken w. Fresh Snow Peas | |
| | 数深程 1 | 13. | Diced Chicken w. Spicy Bean Sauce 825 | |
| | 學短数光程片 | | Sliced Chicken w. Black Bean Sauce 895 | |
| | A-100-100 1 | | | |
| | | | DUCK HI Wh | |
| | 北京片皮稿 | 15. | Roasted Duck, Peking Style | |
| | 八珍扒链 | 16. | Braised Duck w. Eight Precious 12.50 22.50 | |
| | 北茲扒鴨 | 17. | Braised Duck w. Chinese | |
| | 羅漢扒物 | 18. | Mushroom | |
| | 明線火稿 | 19. | Rossied Duck | |
| | | | | |
| | | | BEEF | |
| | 中式午柳 | 20. | Fillet Steak w. Onion in Superior Sauce 12.95 | |
| | 本複煎士的 玉樹緣扒牛 | 21. | House Special Steak | |
| | 大良牛铁縣 | 23. | Fillet Steak w. Chinese Broccoli 12.95 Shredded Beef w. Brown Sauce 895 | |
| | 生极牛肉 | 24. | Beef w. "Sang Kan" | |
| | 罐油牛肉 | 25. | Beef w. Oyster Sauce | |
| | 菜違牛肉 | 25. | Beef w. Veg. or Assorted Veg | |
| | 凉瓜牛肉 | 27. | Beef w. Bitter Melen | |
| | 鲜菇牛肉 | 28. | Beef w. Straw Mushroom 895 | |
| | 咖喱牛肉 | 29. | Beef w. Curry | |
| | 雪豆牛肉 | 30. | Beef w. Snow Peas | |
| | 青椒牛肉西蘭牛肉 | 31. 32. | Beef w. Green Pepper 895 Beef w. Broccoli 895 | |
| | 四侧十四 | 32. | DEEL A. DIOCCOII | |
| | | | PORK | |
| | 報題排骨 | 33. | Fork Chop w. Chili & Spiced Salt 850 | |
| | 京都肉排 | 34. | Pork Chop, Peking Style 850 | |
| | 鼓椒肉排 | 35. | Pork Chop w. Pepper & Black Bean Sc, 825 | |
| | 香聚咕噜肉 | 35. | Sweet and Sour Pork | |
| 要果內丁 37. Diced Pork w. Cashew Nuts 雙線內丁 38. Diced Pork w. Spicy Bean Sauce | | Diced Pork w. Casnew Nuts | | |
| | 野豆肉片 | 39. | Sliced Pork w. Snow Peas | |
| | 時茶肉片 | 40. | Sliced Pork w. Veg. or Assorted Veg 825 | |
| | | | 9 | |

| | | SEAFOOD | |
|-------------|-----|--|---|
| 後巢海鮮 | 41. | Assorted Seafood in Basket | |
| 養劑類能報 | 42. | Lobster w. Ginger & Scallion in Shell Seasonal | |
| 胶汁炒能缎 | 43. | Lobster w. Black Bean Sauce in Shell Seasonal | |
| 核深海明蝦 | 44. | Baked Salted Jumbo Shrimps (in Shell) 16.95 | |
| 干烧大明缎 | 45. | Prawns (in Shell) w. Superior Sauce 16.95 | |
| 油泡明缎球 | 46. | Sauteed Jumbo Prawns | |
| 肢汁缎球 | 47. | Prawns w. Black Bean Sauce | |
| 時菜明蝦球 | 48. | Sauteed Prawns w. Vcg.or Assorted Vcg. 1495 | |
| 甜酸粗球 | 49. | Sweet & Sour Shrimps 14.95 | |
| 四川群蝦仁 | 50. | Sauteed Shrimps, Szechuan Style 13.95 | |
| 濟炒鮮般仁 | 51. | Sauteed Shrimps with Garlic | |
| 腰果蝦仁 | 52. | Sauteed Shrimp with Cashew Nuts 13.95 | |
| 滑蛋蝦仁 | 53. | Shrimps with Scrambled Eggs 13.95 | |
| 油泡簡螺片 | 54. | Sauteed Sliced Conch 1895 | |
| 時菜槽媒片 | 55. | Sauteed Sliced Conch with Vegetable 1695 | |
| 螺片帶子 | 56. | Sauteed Scallops & Sliced Conch w. Veg 16.95) | |
| 生根帘子 | 57. | Sauteed Scallops with "Sang Kan" | |
| 酥炸生蠔 | 58. | Deep Fried Fresh Oyster | |
| 整蒽生蠔 | 59. | Fresh Oyster with Ginger & Scallion 925 | |
| 生根生缬 | 60. | Fresh Oyster with "Sang Kan" | |
| 赛取大蟹 | 61. | Dungeness Crab with Ginger & Scallion 2195 | |
| 清蒸大蟹 | 62. | Steamed Dungeness Crabs | |
| 跋計大發 | 63. | Dungeness Crab with Black Bean Sauce 21.95 | |
| 複鹽鮮鲩 | 64. | Fried Squid with Chili & Spiced Salt 825 | |
| 族菜鲜鱿 | 65. | Fresh Squid with Sour Vegetable 825 | |
| 鲜魷小炒 | 66. | Fresh Squid with Mixed Vegetables 825 | |
| 鼓补炒银 | 67. | Fresh Clams with Black Bean Sauce | _ |
| | | FISH | , |
| 原條母香龍利球 | 68. | | |
| 油泡石斑 | 69. | | |
| 四年 口北 | 09. | Sauteed Grouper Fillet w. Ginger & Scallion | |
| 時菜石斑球 | 70. | Sauteed Grouper Fillet w. Vegetable 14.95 | |
| 濟蒸龍剂 | 71. | Steamed Flounder w. Shredded Ham 13.95. | |
| 香煎龍利 | 72. | Fried Flounder | - |
| 清蒸新啤 | 73. | Steamed Sea-Bass w. Shredded Ham Seasonal | |
| 甜酸斯啤 | 74. | Sweet & Sour Sea-bass | |
| 液蒸烷魚 | 75. | Steamed Grass Corp Fish w. | |
| | | Charles Avenue Con | |

| | SEAFOOD | VEGETABLES & BEAN CURD |
|----------------|--|--|
| 雀巢海鲜 | 41. Assorted Seafood in Basket 16.95 | を対象器 78. Straw Mushroom with Crab Meat 10.95 |
| 養型烦能製 | 42. Lobster w. Ginger & Scallion in Shell Seasonal | 数位数数 79. Bean Ourd with Shrimos |
| 胶汁炒能報 | 43. Lobster w. Black Bean Sauce in Shell Seasonai | WENTER 80. Bean Ourd with Crab Meat |
| | 44. Baked Salted Jumbo Shrimps (in Shell) 16.95 | |
| | 45. Prawns (in Shell) w. Superior Sauce 16.95 | 八沙八豆麻 81. Bean Oard with Eight Precious |
| | 46. Sauteed Jumbo Prawns | 麻婆豆腐 82. Bean Ourd w. Minced Pork Szechuan Style 6.95 |
| | 47. Prawns w. Black Bean Sauce 1495 | 能皮質豆腐 83. Fried Stuffed Bean Curd w. Minced |
| | 48. Sauteed Prawns w. Vcg.or Assorted Vcg. 1495 | Shrimp |
| | 49. Sweet & Sour Shrimps | 紅燒豆腐 84. Brzised Bean Curd w. Black Mushroom |
| | 50. Sauteed Shrimps, Szechuan Style | & Vegetable |
| | 51. Sauteed Shrimps with Garlic | 孫政人帝成 85. Bean Curd w. Assorted Vegetables |
| 腰果銀仁: 滑蛋蝦仁: | 53. Shrimps with Scrambled Eggs | 蒙珠西菜 86. Sauteed Watercress with Garlic |
| | 54. Sauteed Sliced Conch | 接油玉樹 87. Chinese Broccoli with Oyster Sauce 6.95 |
| | 55. Sauteed Sliced Conch with Vegetable 1695 | |
| | 56. Sauteed Scallops & Sliced Conch w. Veg (695) | 發油菜達 88. Chinese Vegetable with Oyster Sauce 6.95 |
| | 57. Sauteed Scallops with "Sang Kan" 13.95 | 维油液菜 89. Sauteed Spinach with Garlic6.95 |
| | 58. Deep Fried Fresh Oyster | 炒 什 菜 90. Sauteed Assorted Vegetables6.95 |
| | 59. Fresh Oyster with Ginger & Scallion \$25 | ***** |
| 生根生變(| 60. Fresh Oyster with "Sang Kan" | ********* |
| | 51. Dungeness Crab with Ginger & Scallion 2195 | HOUSE SPECIAL |
| 将蒸大蟹 (| 52. Steamed Dungeness Crabs | |
| 跋 計 大 登 (| Dungeness Crab with Black Bean Sauce 21.95 | 91. Prawns in Two Style 18.95 |
| 複鹽鮮飲 (| 54. Fried Squid with Chili & Spiced Salt 825 | 92. Short Rib with Black Pepper Sauce 1595 |
| | 55. Fresh Squid with Sour Vegetable 825 | 93. Scallops & Conch w. Spicy Sauce |
| | 56. Fresh Squid with Mixed Vegetables 825 | 94. Stuffed Chicken w. Minced Shrimp |
| 酸計炒银 | 57. Fresh Clams with Black Bean Sauce 995 | 95. Fried Scallops with Black Pepper Sauce 1695 |
| | | |
| 原條母香 | FISH | 96. Chicken-Soong with Letture |
| | 8. Sauteed Founder Fillet w. Fried Bone 24.95 | 97. Praws with Walnut & Broccoli |
| . 油泡石斑 6 | 9. Sauteed Grouper Fillet w. Ginger | 98. Fresh Open Oysters in Black Bean Sauce 1235 |
| | & Scallion | 59. Beneless Duck with Pineapple |
| | O. Sautced Grouper Fillet w. Vegetable 14.95 | 100. Sizzling Steak Kew in Spicy Sauce |
| | 1. Steamed Flounder w. Shredded Ham 1395 | 101. Fillet Steak with Scallion in Casserole 11.95 |
| | 72. Fried Flounder | |
| | 3. Steamed Sea-Bass w. Shredded Ham Seasonal | 102. Chicken w. Scallion in Casserele 8.95 |
| | 4. Sweet & Sour Sea-bass Seasonal | 193. Assorted Veg. w. Mushroom in Casserole 7.95 |
| 清蒸鲩魚 7 | S. Steamed Grass Corp Fish w. | 104. Lobster w. Vermicelli in Casserole |
| 14. 45 14 A | Shredded Ham | 165. Chicken with Walnut & Broccoli |
| | 6. Smoked Sable with Salad | 196. Ovster & Roast Pork w. Scallion in Casserole 9.55 |
| 政 放 7 政 计 挂 魚 | 77. Sizzling Sabie with Black Bean Sauce 1595 | 107. Fish Fillet w. Black Mushroom in Casserole 16.95 |
| | | |
| N. | lease ask us for today's special | *************** |

4/93

94-03 B 63 Dr REGO PARK, N.Y. 11374 (718). 896-7159

APPETIZERS:

| Steamed Buns (8) regular pork with crab meat Turnip Pastry (2) Red Bean Pastry Scallion Fancake Fried Dumplings (pork) Scafood Fried Dumplings (8) Cold Appetizers: | \$ 4.25 6.25 2.75 2.25 1.75 3.95 5.95 |
|--|--|
| Jelly Fish Vegetarian Duck Smoked Fish Braised Pork Wine Chicken Shanghai Bean Curd Picked Cabbage Shredded Dried Bean Curd Salad SOUPS: | 5.95 5.25 4.95 4.95 4.25 4.25 3.95 3.95 |
| Winter Melon (for 2) Hong Kong Style Hot & Sour (for 2) Salty Egg and Mustard Cabbage Chicken Corn (for 2) Shanghai Watercress & Bean Curd Cubes | 4.95 4.95 3.95 3.25 3.95 |
| ENTREES: | |
| Sauteed Baby Shrimps Spiced Salt Fork Chop (sweet & sour sauce opt.) House Special Duck Crispy Shrimps Fish Fillet in Wine Sauce Braised Pork Shoulder Yellow Fish Fingers in Seaweed Batter Crispy Whole Yellow Fish Sauteed Eel with Minced Garlic Silken Carp with Minced Chili Sauce General Tso's Chicken Steamed Buffalo Carp with Scallions & Gingers Crab Meat with Bean Curd Chef's Crispy Chicken (whole) (half) Steamed Half Chicken with Scallions & Gingers Sizzling Beef Sesame Beef Vegetables (Seasonal Price) Sauteed Dried Bean Curd and Jalapeno Home Style | 8.25 8.25 12.95 12.95 10.50 11.95 11.95 * 11.95 * 25 * 11.95 * 22.00 ** 11.00 ** 9.75 11.95 11.95 11.95 |
| MOODLES: | |
| Seafood Pan-fried Noodles Seafood Chow Fun Seafood Rice Cakes Seafood Chow Mei Fun Seafood Shanghai Chow Mein (thick noodles) | 7.95 7.95 7.95 7.95 7.95 |
| DESERTS: | |
| Red Bean Paste Fried Crepe Candied Lotus Root Fried Banana | 3.75 7.95 2.95 |

* spicy ** Please order in advance

人们爱吃狗不理包子,更想瞭解"狗不理"的來歷。

约不理包于在清朝末年(約1858年)刻於於宋門, 至今已 有1305年的歷史。當年,河北省武清縣有一高效展家,四十 歲尊得青子,為保平安,取名為「約子」,以朱豫小約一樣好 養活。

展著。

称于十四歲來津課生,在一家包产編學樣,練就一手好活, 仍不甘幸人顧下,就自己穩起了包子鄉,發明水餘半餐麵, 做出的包子口為菜飲,香雨不腻,十里百里的人都來吃包子, 因此,生意十分與隆,約于尋太應接不服,他得願不上服颇多 設路,該樣一來,吃包子的人都沒對公賣包天津端標時軍,將「 仍不理」包子勞入之宮,放散起結,太后將華龍數大佛、現道 :「山中走販雲中原,從此年半海底鮮,不及夠不理會失。 我有理如於了的不理,成此年半海底鮮,不及納不理會失, 表為也。」。約不理包成了資品,從此名報料州。 將不理約的方處是天津的不理應 產屬分底。由總店派出 特短扇師主理,一切作業按照總店面每來傳統方式操作,以保 持總有風味。

The Legend of Gau-Bu-Li, Tianjin
ESTABLISHED 1858

In 1858, there was a farmer named Gao who lived in Wuging County, Hebel
Province. A son was bern, and Gao became a father when he was torty years old.
Everyone in the family was even happy. They named the baby GOU 2U fittle dog),
and hoped he would be raised as easily as a hitle dog.
Gouzz came to Tianjih when he was fourteenly ears old. He worked for a 8OZU (stemed stuffed bun) store as a transee. He worked very dispently and became
very good of making BO 2U. He would work for himself so he started his own BOZU store.

GOULT I livestoned a received state of the started his own BO-

GOU-ZU invented a special recipe for the dough to make the BO ZU. His BO-ZU was soft but not greasy and tasted very good. Everyone within a hundred millo radius cume for his steamed burs, BO-ZU.

GOU-ZU business grew bigger and bigger. He became so busy that his customers teased him that GOU-ZU had only time to sell his BO-ZU and didnot have any time to socialize (LU-Vin) any more. People started to call him GOU-BU-U (GOU-ZU NOT SOCIAL).

Later Yuanshka Started the 'New Army' in Tranjin. He heard about GOU-BU-LI and Introduced the 80-72 to the Dowager, Mother of the Emperor. The Dowager loved the GOU-BU-LI steamed bun and praised the general. And ever since then GOU-BU-LI has been famous throughout the whole country.

TION TIANJIN GOU-BU-U BUN 天津狗不理包紐約分店



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135-28 40th Road, Flushing, N.Y. 11354

天津狗不理包 TIANJIN GOU-BU-LI BUN

| B101 | 狗不理豬肉 回(8) 4.5 Pork G.B.L. Bun |
|------|---|
| B102 | 狗不理素菜包(8) 4.9. Vegetarian G.B.L. Bun |
| B103 | 狗不理三鲜包(8)5.9 Three Delicacies G.B.L. Bun |
| B104 | 狗不理豆沙包(8) 4.7 Red Bean G.B.L. Buns |
| B105 | 狗不理包套餐 |
| B106 | 强 漢 肚 |
| B107 | 素 什 錦 |
| B108 | 辣黄瓜锋2.9 Spicy Cucumber |
| B109 | 辣 鳳 趙 |

Tea.....0.60, Coffee.....0.60, Soda.....1.00

山西刀削麵

SHANG XI DOW SHIAW MIEN

| M101 | カ剂/别尖 炸普麵 |
|------|--|
| M102 | 刀剂/别尖 牛肉湯麵4.50 Soup Noodles w. Braised Beef |
| M103 | 刀剂/别尖 素菜汤麵4.50 Soup Noodles w. Mix Vegetables |
| M104 | カ剤/副尖 肉絲湯麵 |
| M105 | 刀削/剔尖 雞絲渦麵 |
| M106 | 刀削/削尖 海鲜湯麵 5.75 Soup Noodles w. Seafood |
| M107 | 刀削/削尖 素菜炒麵 |
| M108 | カ前/别尖 肉絲炒麵 5.25 Shredded Pork Fried Home Made Noodles |
| M109 | 刀剂 / 别 尖 |
| M110 | 刀削/剔尖 海鲜炒麵 5.95 Seafood Fried Home Made Noodles |

CATERING MENU

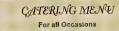
For all Occasions Pasta Fresca

| | Small | |
|----------------------------------|------------|-----------|
| Ravioli w/ Tomato Sauce | \$45.00 | \$60.00 |
| Ravioli w/ Meat Sauce | \$45.00 | \$70.00 |
| Manicotti w/ Tomato Sauce | \$49.00 | \$60.00 |
| Manicotti w/ Meat Sauce | \$45.00 | \$70.00 |
| Linguini w/ Clam Sauce | \$50.00 | \$80.00 |
| Linguini Alfredo | ., \$45.00 | \$70.00 |
| Linguini Bolognese | \$45.00 | \$70.00 |
| Stuffed Shalls w/ Tomato Sauce . | \$40.00 | , \$60.00 |
| Penne alla Vodka | \$45.00 | \$70.00 |
| Tortellini Alfredo | \$45.00 | \$70.00 |
| Torteilini Bolognese | \$45.00 | \$70.00 |
| Baked Ziti | \$45.00 | \$70.00 |
| Meat Lasagna | . \$55.00 | \$90.00 |

SEA FOOD

| | Sman | Large |
|--------------------|------------|------------|
| Shrimp Parmigiana | ., \$75.00 | \$130.00 |
| Shrimp Francese | \$75.00 | . \$130.00 |
| Shrimp Fra Diavolo | \$75.00 | \$130.00 |

Call today to place your order 718.728.8879



Entrees

| | Sittali | Luiga |
|---------------------|---------|-----------|
| Eggpiant Parmigiana | \$45.GO | \$70.00 |
| Meatbail | \$45.00 | \$70.00 |
| Sausage w/ Peppers | \$45.00 | \$70.00 |
| & Mushrooms | | |
| Chicken Parmigiana | \$55.00 | \$85.00 |
| Chicken Marsala | \$60.00 | \$90.00 |
| Chicken Francese | \$60.00 | \$90.00 |
| Veal Parmigiana | \$60.00 | \$90.00 |
| Veal Marsala | \$65.00 | . \$100.0 |
| Veal Francese | \$65.00 | .\$100.0 |
| | | |

APPETIZERS

Small Large\$55.00\$55.00

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 Calzones and Rolls

 Reg. Calzones
 \$4.50
 Reg Rolls
 \$4.50

 Meat Calzones
 \$5.50
 Sausage Rolls
 \$5.50

 Chicken Calzones
 \$6.00
 Chicken Rolls
 \$6.00



Beverages and Ices

2 Liter Soda...... \$2.50 Milk Shakes Large \$4.00 (Vanilla, Chocolate & Strawberry) Pepsi Products Only

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2 LG. PIES PLUS 1 TWO LITER SODA \$2.00

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Pizza Delight

| | 1 1 1 | | | |
|------------------|---------------------|------------------|---------------|------------|
| | Slice | Sic. Slice | <u>Pie</u> | Sic. Pi |
| Regular | \$1.75 | \$2.00 | \$11.50 | \$13.00 |
| Items Consist of | Pepperoni, Sausag | e, Mealballs, Mu | shrooms, Oni- | ons, Green |
| Peppers, Brocco | li, Anchovies and S | pinach. | | |
| w/1/2 Item | | | \$12.75 | \$14.7 |
| w 1 Item | \$2.25 | \$2.50 | \$14.00 | \$15.50 |
| w 2 Items | \$2.75 | \$3.00 | \$16.00 | \$16.5 |
| Specials | \$3.50 | \$4.00 | \$19.00 | \$21.0 |
| Special Items | | | | |
| | \$2.75 | | \$18.00 | |
| Chicken | \$3.00 | | \$18.00 | |
| | d Ziti .\$3.00 | | | |
| Taco | \$3.00 | | \$20.00 | |
| | Specialt | y Sicilian Pi | ies | |
| 0. 4-10-4 | | | | 6100 |

| Stuffed American | \$20.00 |
|--|---------|
| w/Ham, Sausage, Pepperoni and Extra Cheese | |
| Stuffed Cheese Steek | \$19.00 |
| w/Green Peppers, Onions and Cheese | |
| Stuffed Roman | \$19.50 |
| w/Fresh Potatoes coated with diced onions, Sausage, Pepperoni and Ci | heese |
| Thin Crust Sicilian Fresca | \$17.50 |
| w/Zucchini, Fresh Mushrooms, Tomatoes and Onions | |
| | |

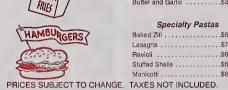
WE HAVE SOUP OF THE DAY! American Menu

| Hamburgers | \$2.50 |
|---------------------|--------|
| Cheeseburgers | \$3.00 |
| Bacon Cheese Burger | \$4.25 |
| Cheese Steak | \$5.50 |
| Gyros | \$5.50 |
| | |

All Hero's served Cold or Hot



. . . .\$19.00



<u>Appetizers</u>

| <u>-</u> | 1 to 6 |
|------------------------|--------|
| French Fries | \$1.75 |
| Cheese Fries | 2.50 |
| Fresh Chicken Strips S | 6.00 |
| Garlic Bread | \$2.25 |
| Tomato Bread | 3.00 |
| | |

Onion Rings.....\$1.75 Mozzarella Sticks.....\$5.50

Buffalo Wings...6pcs. \$4.50



Italian Menu

| Hot Hero's | |
|-------------------------|----|
| Chicken Cutlet\$7.00 | CI |
| Meatball | C |
| Sausage & Pepper \$7.00 | C |
| Eggplant \$6.00 | Ve |
| Shrimp\$9.00 | Ve |
| Veal Cutlet\$7.00 | E |
| Cheese \$1.00 Extra | Ş |
| Pactae | SI |

| Pastas |
|--------------------------------------|
| Your choice of Spag., Ling. or Ziti. |
| Tomato Sauce\$6.00 |
| Marinara Sauce\$6.00 |
| Meat Sauce\$7.00 |
| MeatBalls or Sausage\$7.25 |
| Garlic and Oil \$6.00 |
| Broccoli, Garlic and Oil\$7.00 |
| Butter and Garlic\$5.00 |
| |

| Dutter and C | ai | 110 | | • | • | • | • | • | • | • | • | • | .ψΟ. |
|--------------|-----|-----|---|---|---|---|---|---|---|---|---|---|--------|
| Spe | ec. | ia | ı | t | , | į | 9 | a | s | ŧ | a | s | |
| Baked Ziti . | | | | | | | | | | | | | .\$6.0 |
| Lasagna | | | | | | | | | | | | | .\$7.0 |
| Ravioli | | | | | | | | | | | | | .\$6.0 |
| Stuffed Shel | s | | | | | | | | | | | | .\$6.0 |
| Manicotti | | | | | | | | | | | | | .\$6. |

Your Choice of Spaghetti, Linguine, or Ziti Free Side Salad with Every Dinner

| Salads | |
|----------------------------------|--|
| oss Salad \$4.50 | |
| Chef Salad\$6.50 | |
| Intipasti\$6.50 | |
| una\$5.50 | |
| hicken (Grilled or Eried) \$7.00 | |

Assorted Variety of Dressing French, Italian & Cream Italian, Blue Cheese, Russian Ranch, Oil and Vinegarette





Dinner ce is Nice

| | | Dinner |
|----|-------|--|
| -8 | | Rice is Nice |
| П | D 1. | Thai Fried Rice |
| Ш | D 2,~ | Spicy Basil Fried Rice |
| Ш | | Yellow Curry Fried Rice |
| | D 4. | Pineapple Fried Rice |
| ľ | D 5. | Combination Fried Rice |
| | | Long Life Noodles |
| | All | items served with your choice of chicken, pork, beef or tofu. (For shrimp, add \$1.00, and for mixed seafood, add \$3.00) |
| | D 6. | Pad See-ew |
| | D 7. | Chicken Noodle |
| | D 8.~ | Spicy Basil Noodles6.75 Stir fried flat rice noodles with chilles, basil leaves, ball pepper, and onion. |
| | D 9. | Class Noodles |
| | | |

| Madam | Curry |
|-------|-------|
|-------|-------|

| D12.7 | Pa-Nang Curry | 7 | |
|-------|---------------|---|---|
| | | The most famous Thal curry with your choice of meat, pre- pare w. coconut milk, bell pepper and garnished with wild lime leaves | |
| | | | L |

Adventures



Meat with Vegetables

Sensuous Seafood Allitems served with steamed white rice (to substitute fried rice, add \$0.50)

| | _ | - | | | |
|----|---------|------------|---|----------|--|
| | w F | | | T .314 | |
| 2 | * | | Chef's Suggestions | | |
| I | | | Cantonese & Mandarin Cuisine Per O | | |
| ı | В | 1.* | CHICKEN W. ORANGE FLAVOR | 7,25 | |
| Į | В | • | Moudarin orange peel flavor | 8.75 | |
| ļ | В | ۷. | SCALLOPS & BEEF | 0.75 | |
| | _ | | corn, in house special sauce. | 0.00 | |
| ı | В | 3.* | Sliced tender beef sauteed in hot pepper sauce with | 8,30 | |
| 1 | | | Mandorin oronge peel flavor | | |
| ŀ | В | 4.* | Chunks boneless chicken souteed in the Hunon souce | 7.25 | |
| ŀ | | | and souteed broccali. | | |
| ı | _ | 5.* | GENERAL TSO'S FISH | | |
| ı | B | 6.* | SESAME BEEF Sliced tender flank steak sauteed with special brown sauce & fresh sesame seeds topping | 8,30 | |
| ı | _ | | | 3.05 | |
| ľ | В | 7.* | SESAME CHICKEN | 7.25 | |
| l | _ | | fresh sesome seed topping | | |
| I | | 8.* | SESAME FISH | | |
| l | B B1 | 9.* | FOUR SEASON | | |
| l | ы | u. | Chunks of labster, shrimp, chicken, roast pork w. mixed Chinese vegetables | 0.50 | |
| 1 | B1 | 4 | Chinese vegetables HAWAII FIVE "O" | 8.90 | |
| Ì | В | ١. | Lobster, shrimp, chicken, roast pork & beef w mixed vegetables in house special sauce | 0.50 | |
| 1 | В1 | , | vegetables in house special sauce MANDARIN PORK IN PEKING SAUCE. | 6 60 | |
| l | | 2. 3.* | SHRIMP & BEEF HUNAN STYLE | | |
| ļ. | | 3.* 4.* | SHRIMP & CHICKEN COMBINATION | | |
| l | BI | | TRIPLE DELIGHT | | |
| ļ | B1 | 6. | HONEY CHICKEN | | |
| ١ | | 7.* | CRISPY BEEF | | |
| I | B1 | 9.* | HAPPY FAMILYSHRIMP SZECHUAN STYLE | | |
| l | | 0.* | CHICKEN SZECHUAN STYLE | | |
| ١ | | 1.* | BEEF SZECHUAN STYLE | 8.30 | |
| ı | | 22.* | DOUBLE SAUTEED PORK | 7.00 | |
| ı | | 23. | DRAGON MEETS PHOENIX | | |
| ١ | | 24. 25. | SEAFOOD PAN FRIED NOODLE | | |
| ۱ | | 26. | LAKE TONG TING SHRIMP | | |
| ١ | | 7.* | GENERAL TSO'S SHRIMP | | |
| 1 | B2 | 8.* | GARLIC TRIPLE CROWN | 8.50 | |
| ١ | LB2 | 29. | CHOW GAI KEW (CHICKEN) | 6.95_ | |
| | W | | | Tall. | |
| ď | W | 1 | | | |

LUNCH SPECIAL

(11:00 cm - 4:00 pm)
(Including of Souce: Wonton, Egg Drop or Hot & Sour & Pouk Fried Rice or White Rice or Brown Rice or Soda or Egg Rob
1 1.* Szechuan Fish ... 4.50
1 2.* Hunan Fish ... 4.50
1 3.* General Tso's Fish ... 4.50
1 3.* General Tso's Fish ... 4.50
1 4.* Seame Fish ... 4.50
1 5.* Fish w. Mixed Vegetables ... 4.50
1 5.* Fish w. Mixed Vegetables ... 4.50
1 6.* General Tso's Chicken ... 4.50
1 7.* Seasame Chicken ... 4.50
1 7.* Seasame Chicken ... 4.50
1 7.* Seasame Chicken ... 4.50
1 8.* Chicken w. Orange Flavor ... 4.55
1 9.* Hunan Chicken ... 4.50
1 1.* Curry Chicken in Garlic Sauce ... 4.25
1 1.1 * Curry Chicken in Garlic Sauce ... 4.25
1 1.1 * Curry Chicken ... 4.00
1 1.2 Moc Goo Gal Pan ... 4.00
1 1.3 Diced Chicken in Garlic Sauce ... 4.25
1 1.1 * Sired Chicken w. Proceoli (or Mixed Vegetable) ... 4.25
1 1.2 * Sweet & Sour Chicken or Pork ... 4.25
1 1.3 * Sweet & Sour Chicken or Pork ... 4.25
1 1.5 * Hunan Beef ... 4.50
1 1.7 * Shredded Beef, Szechuan Style ... 4.50
1 1.8 * Shredded Beef in Garlic Sauce ... 4.50
1 1.9 Beet w. Broccoli (or Mixed Vegetable) ... 4.50
1 1.2 * Bay Shrimp in Garlic Sauce ... 4.50
1 1.2 * Speper Steak w. Onion ... 4.50
1 1.2 * Shrimp w. Broccoli (or Mixed Vegetable) ... 4.50
1 1.2 * Shrimp w. Broccoli (or Mixed Vegetable) ... 4.50
1 1.2 * Shrimp w. Broccoli (or Mixed Vegetable) ... 4.50
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1 1.2 * Shrimp w. Broccoli (or Mixed Vegetable) ... 4.50
1 1.3 * Shrimp w. Broccoli (or Mixed Vegetable) ... 4.50
1 1.3 * Shrimp w. Shrimp Veg.) ... 4.50
1 1.3 * Shrimp w. Shrimp Veg.) ... 4.50
1 1.3 * Shrimp w. Shrimp Veg.) ... 4.50
1 1.3 * Shrimp w. Shrimp Veg.) ... 4.50
1 1.4 * Black Bean Sauce w. (Roast Pork, Chicken, Beef, Shrimp) v. 4.50
1 1.5 * Egg Foo Young w. (Roast Pork, Chicken, Beef, Shrimp) v. 4



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SAUTEED SOUP ... 2.50 1.25 3.25 大蒜服肉 58. Chines Bacon w/ Leck...... 大蒜沙魚 59. Shark Sauteed w/ Lock..... ... 2.95 6.25 生妙花枝 60. *Quick Sauteed Cutter Fish..... 剑百内絲 61. *Shredded Pork w/ Bamboo S 2.25 7.25 台式雞卷 27. Chicken Roll Taiwanese Style... 蚵 17 章 28. Fried Oyster..... 恭 祭 城 62. Shrimp w/ Fresh Garlie Herb...... 8.95 炒生 腸 64. *Quick SauteedIntestine ... 紅 战 内 30. Fried Crispy Pork...... 6.75 7.25 蔓葱生肠 65. 破菜生腸 66. 7.25 7.25 敬 菜 大 腸 68. Intestine w/ Sour Cabbage. ... 6.95 生炒排骨 69. *Quick Sauteed Spare Ribs 小辣椒肉辣 70. 6.95 拟 仁 放 37. Pan Fried Shrimp Cake 4.75 生炒腺花 71. *Quick Sauteed Kidney. ... 5.75 1.95 RICE, NOODLE 8.25 就魚被麵,粉 41. 8.95 COLD DISH 切 仔 € 44. Noodle Soup Taiwanese Style..... 什等湯差 45. Subgum Noodle Soup..... 并来就無 79. Squid w/ Celery...... 沙茶就無 80. *Sha - Cha Squid...... .. 7.75 五味蛤蜊 13. Clam w/ Five Spice.... 什路島能 46. Wu-Long Noodle Soup...... 3.95 胸筋蛾仁 81. .. 8.95 什錦炒鸟龍 47. サ竹章 82. サ 時 菜 83. Sauteed Seasonal Vegetable..... 海鲜湯更 48. Scafood Noodle Soup...... 5.95 台式炒未粉 49. Chow Mei Fun Taiwanese Style... 84. Oyster w/ Black Bean Sauce 85. Oyster w/ Ginger & Seallion..... 86. Bean Curd w/ Tea Sauce...... 8.95 拉 内 飯 52. Stew Pork Over Rice....... 2.25 紅境豆腐 87. Bean Curd w/Brown Sauce...... 杏干肉绿 88. Dry Bean Curd w/ Pork 维 版 约 53. Fried Chicken Leg Over Rice..... 排 常 版 54. Pork Chop Over Rice..... 6.95 *Hot & Spicy \$6 55. House Special Rice.....

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每日推出各種名菜

1.小椒牛肉絲 Shrd. Beef w. Pepper 2.韭黄牛肉絲 Shrd. Beef w. Leek Shts 3.中芹牛肉絲 Shrd. Beef w. Ch. Celery 4.九層塔牛肉絲 Shrd. Beef w. Basil 5.香蔥牛肉絲 Shrd. Beef w. Scallion

6. 豆瓣鲩魚 Pond Fish w. Spicy Bean Sauce 7.干篇四季豆 Std. String Beans Szeehuan Style 8.韭黄中芹 Chinese Celery w. Leek Shoot 10.絲瓜炒蛋

Chinese Squash w. Scr. Eggs 11.紅燒黃魚

13.茄汁鲳魚 Std. Pomfret w. Tomato Sauce

14. 茄汁魚片 Fillet Fish w. Tomato Sauce 15.生炒蝦腰 Sid. Pork Kieney & Shrimp 16. 蟹粉豆腐 Crab Meat w. Tofu

17.絲瓜面筋 Ch. Squash w. Gluten 18.腐衣菜心 Bean Curd w. Ch. Cabbage

19.五更腸旺

20.酸菜炒大腸 Std Pork Intestines w. Sour Cabbage 21.中芹炒大腸 Std Pork Intestines w. Ch. Celery

22. 蒜苗臘肉 Smoked Pork w. Garlic Tips 23.回鍋肉 Doubled Std. Sliced Pork 25. 蒜泥白肉 Sliced Pork w. Garlie Sauce 26.梅菜扣肉 Stwd. Pork w. Dried Prd. Cbg.

27.九曆塔炒海瓜子 Clam w. Basil 28.九層塔炒螺內 Sliced Snail w. Basil 29.三杯雞 Chk Chckn. w/n Tty Sc. w. Bone

30.冬菇燒雞 Chk Chckn w. Blk Wshrm w. Bone 31.韭菜鴨紅 Std Duck Blood Cake w. Chives

32.臺意鴨紅 Duck Blood w. Ginger Scallions 33.栗子排骨 Pork Chops w. Chestnut

34.京都排骨 Pork Chops Beijing Style 35.麻婆豆腐 Tofu Szechuan Style

12.干煎鲳魚 Pan Fried Pomfret 37. 五味鲳魚 Five Flavor Pomfret 38.青豆煅仁 Baby Shrimp w. Green Beans 39.家常豆腐 Tofu Home Style 40.芥蘭蝦 Shrimp w. Broccoli 41.宮保牛肉 Kuon-Po Beef

24. 酸菜肚片 36. 百葉肉絲 Sled. Pork Stomach w. Sour Cbg. · Shrd. Pork w. Been Curd Sheet 42. 辣椒肚片 .47. 蒜香排條 Pork Belly w. Chili 43. 香干肉絲 Shrd. Pk w. Dr, Bean Curd 44.上海炒素 Vegetables Shanghai Style 45.宮保雞 Kuon-Po Chicken

Pork Chops w. Scallion 51.紅肚割水 Fish Belly & Tail in Brw. Sauce 49.中戸百合 Lily w. Chinese Celery 50.妙時菜 (選) Sid. Vegetables (Style Opt.)

點心 Appetizer

2.灌湯小龍包 --- 4.25 Siçamed Pork Buns 3.上海生煎包 --- 4.95 Fried Pork Buns Shanghai Style 4. 蔥油餅 ---- 2.25 Scallion Pancake 5.海鮮水餃 --- 4.25 Boiled Seafood Dumplings 6.芝麻湯圓 ---- 2.95 Sesame Rice Balls in Soup · 7.八寶飯 ---- 4.95 Eight Jewel Sticky Rice

1. 蟹粉小龍包 ---- 5.25 8.豆沙包 ,--- 1.50 Steamed Crab Meat in Pork Buns Sweet Red Bean Bun 9.糯米烧麥 '--- 3.95 Han Sticky Rice Shu-Fei 10. 蘿蔔絲酥餅 --- 2.50 Turnip Crispy Pancake Han Pastry 12.花素蒸餃 --- 3.95 Steamed Vegetable Dumplings 13.酒釀湯園 ---- 2.95 Rice Balls (Wine Flavor) 14.芝麻涼面 ---- 3.50 21.油燉子 ---- 1.00 Cold Noodles in Sesame Sauce Fried Buns w. Turnip

15.砂鍋雲吞 ---- 5.95 Wonton Casserole 16.上海春卷 --- 2.25 Shanghai Spring Roll 17.上海鍋贴 --- 4.25 Shanghai Pan Fried Dumplings 11. 菜肉大餛飩 ---- 5.95 18. 韭菜水餃 ---- 3.95 Vegetable & Pork Wontons in Soup Boiled Pork & Leek Dumplings 19.素菜包 ---- 2.25 Vegctable Bun 20. 梁飯糕 ---- 1.00 Pan Fried Rice Cake

綠波浪花園餐廳在大家的關心支持下今天開始試營業了,不久將邀請 各方政要剪綵,隆重開張,並邀請各位光臨。爲確保各位顧客對我們服務及菜式 質量滿意,我們先供應部分菜肴和點心,請大家當一嘗,並提出寶貴意見。我們 衷心誠意歡迎並改進。另外我們有叫外賣服務及供應快餐便當三菜一湯\$3.50特 價,有二十多種菜任選,並請充分享用開車前來本餐廳窗口取外賣的服務。

해물류 Seafood 아무는 다 Seafood 1. 말 보 채 PALBOCHAE 2. 유 산 술 USASSESSON SINGER PROPER SALES LEAST SEASON SINGER FROM SINGE 2. 유 산 술 USASSESSON SINGER PROPER SALES PARTIES SALES SALES SALES 4. 민 중 새 우 CANSO SALEWOO 5. 만 소 새 우 GANSO SALEWOO 6. 새 우 픽 김 SALEWOO TOM MOTO 7. 밀 수 새 우 TANSOSO SALEWOO 8. 새우드마토 APPER PARTIES SALES 8. 새우드마토 APPER PARTIES SALES 8. 새우드마토 APPER PARTIES SALES 10. 밀스 덕 복음 11. 근 게 몫을 WUNGAE BOKEUM ***CANSOS SALEWOO ***CANSOS SALEWO • Hot & Spicy 15.95 18.95 17.95 15.95 15.95 15.95 15.95 15.95 14.95 Seasonal Seasonal Seasonal 12.95 21.95 18.95 15. 상 선 복 음 SAMSUN BOKEUM Mixed Trize Xands of Service



| | - | σ. | ч | - | - | Cold Dishes | |
|---|-----|------|-----|------|------|---|---------------|
| | 1 | - äļ | πl: | 31 L | R &U | LIA FOR OUR AND | * Hot & Spicy |
| | | | | | | terly Feb wiGarte Sauce | 12.95 |
| | • 2 | 삼 | | | | Mixed Seatgort withway a Service | 17.95 |
| | | | | | | O-HYANG JANGYUK | 12.95 |
| | | 71 | | | | POR BUT WIPSHING Flavor | 10.95 |
| • | | 전 | | | | JUNBOK NANGCHAE | 30.00 |
| | | 새 | | | | SAEWOO NANGCHAE | 18.95 |
| | | 두 : | | | | DUGAII NANGCHAE | 19.95 |
| | 8 | 네. | 가ス | 냉 | 채 | NEGAJI NANGCHAE Four King of Cold Fish | 39.95 |

샥스핀류 Shark's Fin

| 1. 해물삭스핀 HAEMUL SHARK'S FIN Sharks fin w/Seatond | 37.00 |
|---|-------|
| 2. 새우샥스핀 SAEWOO SHARKS FIN Sharks Fin w Buby Sharing | 37.00 |
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| 2. 육수수 탕 OKSUSU TANG Canaled Carri | 6.95 |
| 3. 사 과 당 SAGUA TANG | 6.95 |
| 4. HI LI B BANANA TANG | 6.95 |

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| | Holiday Not Included |) |
|-----------------|---|--------------|
| 1 보락중리소고기 | BROCCOLI SOGOGI | • Hot & Spic |
| | gost wig. acceli | 7.9 |
| | SOGOGI PA BOKEUM | 7.9 |
| 3. 피암소고기 | PIMANG SOGOGI . | 7.9 |
| 4. 브락클리닭고기 | BROCCOLI DAKGOGI | 5.9 |
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| * 6. 라 조 기 | | 5.95 |
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| * 또 산 소 새 우 | GANSO SAEWOO | 7.95 |
| *10. 안중세우. | Baby Shrimp w/Chik Sauce KANPONG SAEWOO | 7.95 |
| 11 잡 5) | Barry Shirmp w/Garic Sauce | 7.95 |
| - 0 | Mixed Sedood | 7.95 |
| | JSANSUL Prised Seatood wiffore | - 7.95 |
| 13. 함 수 육] | FANGSOOYUK Freet & Sour Pork | 5.95 |
| 14. 난 자 완 ᄎ 🍴 | PANJAWALIAN | |
| . 45 1 | 1+11 Ball w/Brown Sauce | 7.95 |
| 5 | OCHU JAPCHAE hiedded Pork w/Hot Green Pepper | 5.95 |
| - 10. ur ur V | AAPA TOFUean Curd Szechwan Style w/Pork | 5.95 |
| · IV. 아 제 옥 옷 Y | ACHAE BOVELIM | |
| | xed Vegetable | - 5.95 |
| C | ACHAE BEOSUT | 5.95 |
| 12. 古己語引者是 B | ROCCOLI BOKEUM | - 5.96 |

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2. 卫 平 S GAN JAANG
1. 工 本 智 F JAMON MYUN
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1. T Hot & Spicy
 4.95 1. 제 만 방 GAFRAN TANG
Egit Chop Soup

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Seubood & Vogetable wi/Must
2. 야 채 볶음 YACHAE BOKEUM
Phined Vogetable
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Phined Vogetable 12.95 7.95 10.95 ●11. 목행소고기 OKHYANG SOGOGI Sixed Bed W/Oyster Sauce 12.95 7.95 3. 승이버섯볶음 SONCYI BEOSUT BOKEUM Sauteed Rine Mushroom 27.95 닭과 오리큐 Poultry & Duck 12. 기 쇼 면 GISU MYUN Sender Noogles w/Sealood Soup 7.95 12.95 4 야 채 버 섯 YAECHAE BEOSUT Musercoom & Chinese Cabbage 4 0F 対 1 分 2 MacAPA Colorus Claricage

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3. 해 삼 전 부 HAESAM UNIDOR
4. 전 목 당 UNISON TANG
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RESONDRY TANG • Hot & Spicy 21.95 5.95 1. 記 書 이 KANPONG UH Sal Bream wiGard Sauce
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T-6, 李亮还计学 / WOOJOCK DOKANI TANG \$ 13,99
Knec tartilizes of a cow in bonomisk her! broth

T-7, 424 / SAMGYE TANG Chicken soop with giveing and other ingredients



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| Authentic Korean Barbecue [3 | 고기 구이류] | Hahm Ji Bach Special [합지박 | 스페셜] | Main Dishes [식사류] |
| B-1 돌삼경살 / DOL SAMGYUPSAL Thick pork between on the stone | \$ 18,99 | S-1, 삼치구이 / SAMCHI CUI Broiled markerd role | \$ 14,99 | M-1. 항지공당 / SULRONG TANG \$ 8,99 Long simmered bed and home marrow broth much accodies and pieces of brisket |
| B-2, 단백살건살 / DAEPAE SAMGYUPSAL Thin short park budsense | \$ 18,99 | S-2. 굴의구이 / GULBI GUI Broiled yellow salted corvine + bean paste casserole | \$ 15,99 | M-2, 全干井 / SOONDOOBOO \$ 8,99 A councile with with bein card, today charm, shafterps and cystem in mility spicy broth |
| B-3, 목살구이 / MOKSAL GUI Thick shored pents needs so our special source burbersard | \$ 18,99 | S-3. 고통어구이 / CODUNGUH GUI Broled Markerel + bean paste soup | 8 15,99 | → M-3、冬元分 / YOOKGAEJANG \$ 9,99 Finely shredded bed with scallions, mushrooms in very spicy bed broth |
| # B-4, 퍼지를교기 / DOARH BULGOG! Fork ribs manuated in our special source barberned | \$ 18,99 | S-4, 왕태구이 / HWANGTAE GUI A dried Pollack baked with seasoning | \$ 15,99 | M-4, 우거지국 / WOOGUHJI KOOK \$ 8,99 Spiny but beef and dried cabbage store |
| B-5, Marinated thick effects of choice cut rib eye steak harbetured | \$ 19,99 | ▶ S-5. 형어감자조립 / BYONGUH GAMJA CHORIM Better fish betted in say with spices | | M-5, 순대국 / SCONDAE KOOK A susage made of bean card and generation appoints in piloy broth M-S. 11분위시라고 / STOPPACE SOONINAE KOOK © 10 09 |
| 》 B-6, 오리를고기 / ONI BULGOGI Thin shard unbowe duck maranated in our special sweet but | \$ 23,99 | ▶ S-5, 목은지털로조립 / MOOKEUNJI MERO CHORD Chilete set hose boiled with Marchi C-7 전체에로 조립 / PRETWINIAMO MERO (1909)M | | M-6, 시핵기승대국 / SIREAGI SOONDAE KOOK \$ 10,99 Assay make duan cand and practical proof to play brits with dried mich proof M-7, 맥국 / DDUK KOOK \$ 9,99 |
| B-7. 복물고기 / BOK BULGOGI Blowfish marinated in our spread soon burbened | \$ 27,99 | S-7, 된장데로조팅 / DWENJANG MERO CHORIM Chilem en lims boiled in soybean paste # 9-9 데으로지간비재 / DYARTI GALRI JIM | \$ 13.99 | Traditional Korean beef-based soup with sliced rice rule |
| B-8, 오리로스구이 / ORI ROHSU GUI Unsariested thinly stend unbuse dark | \$ 19,99 | ♪ S-8, 매운돼지갈비잼 / DOAEJI GALBI JIM Steamed park file with spicy succe S-9, 추어당 / CHUO TANG | \$ 14.99 | Traditional Korean beef-based soup with handmade beef dumpling |
| B-9. 북영구이 / HYOMIT GU! The sized one tempe barbarus | \$ 20,99 | S-10, 목매운당 / BOK MAEUN TANG | 8 17,99 | Traditional Kornan beef-based soup with sliced rice cake and beef dumpling |
| B-10. 차돌레기 / CHADOLBAEG! Upmanasted thinly slierd beef breket with sessue oil sme | \$ 23,99 are burbound | Blowfish coverede with sovered vegetables and bean curd in spic S=I1 용지리 / BOK JIRI | sy broth \$ 17.99 | Fast-fermented bean paste soup with classes, bean rard and vegetable M—11 \$450-3078 / DWENJANG JIGAE \$ 8.99 |
| B-11, 안광살 / ANCHANGSAL Skri Scak | \$ 24,99 | Slowfish casers is with asserted augstables in light broth served with war S-12. 본위기 / BOK TWIGIM | s 29,99 | Bean parts song with claims, bean dated and vegetable M-12, (1) (1) / KIMCHI JIGAE Spicy-casecrale with porth and fermented Norman cabbases in bred-based broth |
| B-12. 생각비구이 / SANGGALEI GUI This cross out boot-in short also unmarizated | \$ 24,99 | Deep fried Bloodsta S-13, LA갈레+된장찌개 / LA GALBI + DWENJANG JIGAI | E \$ 14,99 | Sphycoscinite with post and formanted Roman cabhare in bred-based broth M=13, 생략되었기 / SANGTAE JIGAE Fresh Pellick casserele with assorred vegetable and bean card in splity broth |
| B-13. 양념칼바구이 / GALBI GUI Thin true on bone in short also maritated with our specie | | LA beef ribs burbeone + bean paste scop S-14, 낙지복음 / NAHKJI BOKUM | \$ 17,99 | Fresh Pellick cassered with amonted vegetable and bean card in spicy broth M-14, \$\frac{1}{2}\texts_1^2\texts_1^2\texts_1^2\texts_2^2\t |
| ♪ B-14. 송아지곱창구이 / SONGAJI GOPCHANG Busherur of the small intestings of a calf | | Pan broiled ectopus seasoned with red pepper S-15, 항지법상 / HAHMAI BAPSANG Main + 442년이 + 424년 Li her has + seasoned in the beam paste soup | \$ 16,99 | M—15, 81 €4 ○ 127 / HAZWOOL SUCUH JIGAE \$ 13,99 |
| B-15. 생동성소금구이 / DEUNGSHIM GUI Vananasted thick slient of tender sirkin strak barbersed | \$ 25,99 | S-16 2) THE PART OF CANADA GARJANG BARKRAY | N 8 15,99 | Whitely of seaffood with assorted vegetables in splety beef trooth M-16, 산과비빔밥 / SANCHAE BIBINBAP \$ 9.99 Steamed feet to be selfact with silesed vegetable with piley succe |
| Chef's Specialties থে- | | 강경계을 수 원경하게 + 여러급형 + 차용제 Rice and blee croke marinaled in our borne made special so; sau bean paste caserole + spic; marinated system + water down so: | uce + corched rice soup | M-17, 공들비원항 / GOBDOL BIBINEAP \$ 12,99 Steamed rice to be middled in tione pot with sliced vegrable with spicy sauce |
| C-1 슈마이 / SHUMAI [6ps] Japanese style dampling with shrimp flavor food | \$ 4,99 | S-17. 갈비짤백반 / GALBI JJIM BAEKBAN Rice and steamed beef ribs | \$ 17,99 | M-18. 설무보기는 / YEOLMU BORDLEAP \$ 11,89 Stanned fee mineral with squid and vigorities with spley same |
| C-2. 만두구이 / MANDOO GUI | \$ 10,99 | S-18. 수라인임함 / SOORA YOENIPBAP Steamed rice in a lotus leaf | \$ 17,99 | ▶M-19, 오징어돔숍 / OJINGUH DOLSOT 8 11,99 Finely shredded beef with scallinas, methoronas in very spic, beef broth |
| Pan-fried homematic beef and vegetable dismolning C-3, 고추파전 / GOCHOO PAJEON Traditional forms pureasks with finely chapped hat pepper | \$ 12,99 | Hot Pot Dishes [전골투 | 류] | ▶ M-20, 中风管金 / NAHKJI DOLSOT \$ 12.99 Steamed rice mixed with extenses and vegetable with splcy sauce |
| C-4, 해물다면 / HAEMOOL PAJEON Traditional Knewn panests with finely chopped scale of an | | ▶ H-1, 부대전급 / BUDAE JEONGOL Bed broth with ham, sausage, and tofu in spicy berd broth | \$ 30,99 | M-21. 갈비돌송 / GALBI DOLSOT \$ 14,99 Steamed rice mixed with marinated Galbi and vegetable with special season |
| C-5, 장제 / JAPCHAE Clear moulles para fried with sliced boof and vegetables | \$ 14,99 | H-2. 각자건을 / CAMJA JEONGOL Prok and polation caserole with assorted vegetables in spay ber | \$ 30,99 | M-22. 갈비팅 / GALBI TANG Tender abort ribs with sliced radioh in homemade beef broth |
| ● C-S 오징이분을 / OHNGEO BOKEUM | \$ 15,99 or served with novelle | → H-3. 경치만두전골 / KIMCHI MANDOO JEONGOL Varity of kinch and Dutpling with neural agridde and norther in piny bar | | M-23, 明是注当等 / MAEWOON GALBI TANG \$ 12,99 Teacker short ribs with affect radish in upley homemade beef broth |
| JC-7. 제작품을 / JAEYOOK BOKEUM Star fried park dies with spay same served with stanced in | | H-4. 보양전관 / BOYANG JEONGOL Latth camerole with sameted vegetables in spiry bed broth in bot | \$ 35,99 st pot | M-24, 대구매운당 / DAEGU MAEUN TANG \$ 13.99 Spicy and fish assemble with assembly regulables and bean card in spicy broth |
| ● C-8. 제육김치볶음 / JAZYOOK KIMCHI BOKE Star fixed pack slices and kimcha with spicy sauce served with | Mh steamed bean curd | ▶ H-5. 공항전골 / GOPCHANG JEONGOL Beef broth with here intestance, tripe, regrables and nootles in a | | M-25. 아구매운당 / AGU MAEUN TANG \$ 13,99 Spley mosk fish researche with severted vegetable and been card in spley bresh |
| / DC-9, 대구미리정 / DAEGU MEORI JIM Check of stought and fish bead with accorted vegetables an | | ▶ H~6, 낙자공항전을 / NACKJI GOPCHANG JEONGOL Bed both with terl intestine, tripe, ortopia, vegrables and models in: | spicy beef booth | ● M-26, 표나약은당 / GONI MAEUN TANG \$ 13,99 Spite Good customer with assemted vegetable and bean cord to spice broth |
| J C-10. 正以答 / GOM JIM Steamed with girni carerole and a lot of vegetables with ap | \$ 29,99 spicy bouse teads source | ▶ H-7. 해물건끝 / HAEMOOL JEONGOL Viring of earlied with assent cognition and nonfine in pily bert breth | \$ 36,99 h is het px | M-27, 보상당 / BOYANG TANG 8 13, 99 Lindo asserts with critical including seams and per like leaves in app. Inth M-28, 감자당 / GANJA TANG 8 13, 99 |
| JC-11 0-728 / AGU JIM Staned meak fish with awarted vegetables in thick spiny | \$ 35,99 y saar e oo oo | #H=8. 코닉전골 / GONI JEONGOL Cost cascrole and seafood with amorted regratifes in spicy ber? | \$ 36,99 throth | Potate with year's neck been in spley broth |
| J C-12, 복원(소) / BOK JIM[S] Stand Blowfish with scentral regulation in thick spiny s (C-12, 보호(조) / BOK JIM(L) | \$ 29,99 SHAT \$ 49,99 | H-9, 복지리전공 / BOK JIRI JEONGOL Bandin cancerie with second regulation in light both second with suc 4 Laurio - 보호로 오래크 / BOK MANYINI JEONGOL | | Cod fish casecrole with assorted vegetables in light broth served with source on the side |
| ♪ O-13. 号音[令] / BOK JIM[L] Stramed Blowfish with sworted vegetables in Blick epicy s | \$ 95,33 EMT | 》H=10, 복매운전끝 / BOK MAEUN JEONGOL Blowfub caserole and scaled with amorted reprisibles in spiry | beef broth | 》M-30, 목은지고등이조형 / MCKEUNI GODUNGUH CHORIM S 13,99 Markerel boiled with Kloschi |

魔·陽·屬 Chicken • Duck • Goose

| 31. | / E | 97. | CI. | L.N. | CHI | w | 444 | U | 10 | | OII. | | • | | • | ٠ | | | | | | ··· | • |
|-----|-------------|-------------|-----|------|-----|----|-----|-----|-----|------|------|----|-----|----|----|---|--|--|--|--|---|------|------------|
| 100 | 杏 | \$8 | Chi | ick | en | w | th | G | ar | lic | S | 30 | ce | | | | | | | | | 6.5 | 0 |
| 紗 | ăâ | 錑 | Sw | eet | ξ | S | u | . (| hi | ck | en | ١. | | | | | | | | | | 6.5 | 0 |
| Z | R. | m | Chi | ick | en | w | ith | S | ęsi | 3111 | e | | | | | | | | | | | 6.9 | 0 |
| 友 | 谷 | £jt. | Ge | ner | ral | Ts | ap | s | Ch | icl | ke | n | | | | | | | | | | 7.9 | 95 |
| 陳 | 皮 | FÆ | Ch | ick | en | w | ith | C | ra | ng | e | FI | 371 | or | | | | | | | | 7.9 | 95 |
| Ξ. | 杯 | F2 | Ch | ıck | en | w | ith | G | in | ge | ra | n | 3 E | as | il | | | | | | | 6.9 | 0 |
| 客 6 | i † | 57 k | | | | | | | | | | | | | | | | | | | | .7.9 | 95 |
| 煉 | | 98, | | | | | | | | | | | | | | | | | | | | 6.5 | 30 |
| 客家 | 蘇 (由 | 肌 | | | | | | | | | | | | | | | | | | | | .7.9 | 95 |
| 芹菜 | 炒瓜 | J.E | | | | | | | | | | | | | | | | | | | 1 | 0.9 | 95 |
| 放案 | 炒鸭 | 红 | | | | | | | | | | | | | | ٠ | | | | | | .7.: | 25 |
| 蝜瓜 | 熔幣 | 集 | | | | | | | | | | | | | | | | | | |] | 0.9 |) 5 |
| 客家 | 6 % | FR. | | | | | | | | | | | | | | | | | | | | .6.5 | 30 |
| 客家 | 淮水 | TĒ, | | | | | | | | | | | | | | | | | | | | .6.5 | 30 |
| ė t | カ 戦島 | 肉 | | | | | | | | | | | | | | | | | | | | .6.9 | 95 |
| 北京 | 炒组 | All: | | | | | | | | | | | | | | | | | | | | 10.9 | 95 |
| 韭菜 | X> 48 | h. | | | | | | | | | | | | | | | | | | | | .7 | 25 |
| | | | | | | | | | | | | | | | | | | | | | | 0.1 | 00 |

遊草類

| ts- (| 烫) | WM. | 果 | Sauteed or Steamed Sweet Potato Leaves | 7.95 |
|-------|-----|------|----|---|------|
| 溃 : | 砂笠 | 2 10 | 35 | Sauteed Chinese Water Crest | 5.95 |
| ·# | 炒 | :X: | 茱 | Sauteed Red Leaves Vegetable | 3.95 |
| * | 家 | 茄 | 子 | Hakka Style Eggplant with Basil | 5.25 |
| 零 | * D | . 豆 | /B | Hakka Style Bean Curd Stuffed with Pork | .95 |
| \$ | 72 | 豇 | 庶 | Any Style of Bean Curd | 1.95 |
| 秀 | 炒 | 泉泉. | 瓜 | Sauteed Squash | 3.95 |
| 涛 | 炒 | 飯 | 菜 | Sauteed Spinach | 5.25 |
| - | | | | D C Chart with Chinese Calebana | 20.0 |

★ Hot & Spicy

午餐飯盒 Lunch Boxes

11:30 AM - 3:30 PM 酸辣湯,味噌湯,排骨湯 け湯及白飯 with Soup & White Rice

| | | 附湯及白飯 with Soup & White Rice |
|-----|--------------|---|
| 芥 | 7MT | 🕮 Chicken with Broccoli |
| 魚 | * | 5th Chicken with Garlic Sauce |
| 316 | ă2 | \$R Sweet & Sour Chicken |
| 0 | 扔 | 用 Double Sauteed Pork |
| 杏 | 千 | A Pork with Dried Bean Curd |
| Ξ, | 杯 | Dicken with Ginger and Basil |
| ñô | 3 | IN Chicken with Eggplant |
| 左 | 8 | 574 General Tsao's Chicken |
| 斧 | 365 | # Beef with Broccoli |
| 컈 | -6- | # Beef with Garlic Sauce |
| 45 | 机工 | # Beef with Fresh Hot Pepper |
| 九 | 用 歩 | + Beef with Basil |
| 青 | \$13, | #- Pepper Steak |
| 牥 | 都 排 | ☆ Pork Ribs with Sweet and Sour |
| 苶 | 76 83 | 1= Baby Shrimp with Broccoli |
| 魚 | 杏椒 | 1= Baby Shrimp with Garlic Sauce |
| āŧŕ | ሕጽ | #K Sweet and Sour Shrimp |
| ₩ | ñR | A Sweet and Sour Pork |
| 秀 | 五 城 | 1= Baby Shrimp Sauteed with Green Peas 4. |
| 排 | 旦 | #IX Crispy Shrimp with Pepper and Salt |
| 千 | 規報 | 1= Baby Shrimp with Chili Sauce |
| 宏 | 家 筋 | → Hakka Style Eggplant |
| :# | 炒芥 | Mr Sauteed Broccoli |
| 窟 | 皮 白 | |
| 4.4 | 正点 | R Squash with Bean Curd |
| JŁ. | 菜花 | + Chives Flower Beef |
| * | 4 | ® Sauteed Squid |
| T | 保政 | ★ Squid with Hot Pepper Sauce |
| 否 | 家 討 | 周 Hakka (Pork (Fat) with Brown Sauce |
| 豆 | 幹泥 | Hts Smelt with Brown Soy Bean |
| :fh | | 314 Fried Fish Filet4. |
| | | 午餐合菜(附湯) |
| | E. | 以上任退二菜一湯10.95 |

| | 以上任選二菜一湯 | • | ٠ | | | 10.95 | |
|----|----------|---|---|--|--|-------|--|
| 2 | 以上任選三菜一湯 | | | | | 15.95 | |
| 3 | 以上任選四菜一湯 | | | | | 19.95 | |
| ł. | 以上任選五某一湯 | | | | | 24.95 | |

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| 湯 | 海鲜類 | 宿 肉類 |
|--|-----|---|
| * RE 発 第 Hol E Sour Soup | | * 回 紙 声 Double Sauteed Pork |
| X 世 稿 巻 4.95 ※ 坪 竹 本 4.95 ※ 坪 竹 本 4.95 ※ 坪 竹 本 4.95 ※ 連 本 5.9 ※ 正 章 4.95 ※ 正 章 5.9 ※ 正 章 7.95 ※ 正 章 7.95 | か | * 命 今 中 周 報 Beef with Garlic Sauce . 6.95 |

COLD DISHES

照 與 Smoked Fish----3.75 耳 終 P19 Ears----2.95 香酥, 1) 與 Spicy Small Dried Sardwed. 50 密 中 因 A romatic Sticed Beef 3.50 五在豆腐于 A romatic Dry Bean Curd 2.95 凉拌于終 Shiedded Bran Curd 2.65 凉拌于終 Shiedded Bran Curd 2.65 凉拌 医aweed w Garl, Sauce 2.95 凉拌 黄瓜 Cold Cucumber--2.95 四川 泡菜 Szech Cabbage--2.95 猪 蟹 Cold Cyab---6數200 瓦 哈里科

歡迊光臨指教

謝謝!ThankYou!

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早點 BREAKFAST

甜豆栽Sweet Bean Milk----(%) 9.75 鹹豆栽Salty Bean Milk----(%) 9.75 鹹豆栽Salty Bean Milk----(%) 2.65 油 條 Crispy Giant Noodle----0.80 核 餅 Sesame Hardcake----1.00 水煎包(菲:白菜) Leek & Cabbrye Bus 0.75 葱 油餅 Scallion Pan Cake----1.30 蛋 餅 Egg W. Pan Cake----1.50 小 籠包 Small Steam Neat Bunsl 395 水 飲 Bciled Dumplings (10pcs) 395 糯米飯糰 Sweet Rice Poll----1.00

飲料; Soda

| 任何 罐裝飲 | 料0.90 |
|--------|-------|
| 冷豆漿 | 0.75 |

麵;飯類NODIE;RiCE

排骨麵 Pork Chop Over Noodle-3.75 雞腿麵 Chicken Leg Over Noodle-3.75 牛肉麵 Beef Stew W. Noodle-3.75 炸醬麵 Meat & Benpaste W. Noodle 3.75 雪菜肉綠麵 Pork & Preserved Cabbage Noodle 3.75 榨菜肉絲麵 Pork & Spicy Cabbage Noodle 3.75 排骨飯 Pork Over R; Ce--3.75 雞腿飯 Chicken Leg Oller Rice-3.75

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| | 精美粥類 | |
|-----|---------|------|
| 38. | 狀元及弟第 | 2.75 |
| 39. | 荔灣艇仔第 | 2.75 |
| 40. | 咸雞粥 | 2.75 |
| 41 | 皮蛋瘦肉粥 | 2.75 |
| 42. | 田雞粥 | 3.25 |
| 43. | 魚繭粥 | 2.75 |
| 44. | 咸骨粥 | 2.75 |
| 45. | 窩旦牛肉粥 | 2.75 |
| 46. | 猪肝瘦肉粥 | 2.75 |
| 47. | 魚片粥 | 2.75 |
| 48. | 海鮮粥 | 3.25 |
| | 煲仔飯類 | |
| 49. | 腊味煲仔飯 | 4.95 |
| 50. | 黃膳煲仔飯 | 4.95 |
| 51. | 田難煲仔飯 | 4.95 |
| 52. | 寫巨牛肉煲仔飯 | 4.95 |
| 53. | 油鸭赁仔飯 | 4.95 |
| 54. | 豆豉排骨煲仔飯 | 4.95 |
| 55. | 咸魚肉片煲仔飯 | 4.95 |
| 56. | 香菇雞煲仔飯 | 4.95 |

| | 冷盤類 | |
|-----|-------|-----|
| 57. | 癫辣肚絲 | 3.7 |
| 58. | 銀色三絲 | 3.2 |
| 59. | 酸辣黄瓜 | 2.9 |
| 60. | 拌海蜇皮 | 4.2 |
| ô1. | 紅油牛百葉 | 3.2 |
| 62. | 夫妻肺片 | 3.2 |
| 63. | 紅豬肚 | 3.7 |
| 64. | 流拌土豆絲 | 2.9 |
| 85. | 五香牛雞 | 4.2 |
| 66. | 香辣鱿魚 | 3.7 |
| | | |



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Chinese Cuisine

WE SERVE HALAL MEAT



| SOUP | LAMB | GOAT | BIRIYANIS |
|--|--|---|--|
| I. CREAM OF CHICKEN2.45 | (Served with Basmati Rice) | (Served with Başmati Rice) | (Rice Specialties Served with Raita) |
| A staditional soup with cream and chopped chicken | 23. LAMB DO PIAZA | 40. GOAT CURRY7.00 | 62. VEGETABLE BIRIYANI 6.50 |
| | Tender lamb pieces cooked with indian spices, anion. | 41. GOAT KADAI | Basmati rice with seasoned regretable and nuts served |
| | ginges and light sauce | 42. GOAT VINDALOO7.00 | with roita |
| | 24. LAMB KEEMA MUTTER7.00 | 43. GOAT CHILLI MASALA7.00 | 63. CHICKEN BIRIYANI |
| A HOT AND COURTER PROPERTY OF PROPERTY A. 45 | Munced tendes lamb cooked with peas | Goat meat tossed with bell peppers, tamatoes, amon | Basmati nee with seasaned with chicken nuts |
| | 25. LAMB CURRY | and light vegetable | served with sails |
| | 26. LAMB ROGANJOSH | FISH | 64. LAMB BIRIYANI |
| | Juscy lamb cooked in mild curry source with | (Served with Basmatt Rice) | Lamb cooked with basmati rice nuts served with saita |
| | chapped tomatocs | 44. FISH CURRY | 65. GOAT BIRIYANI8.00 |
| 6. SAMOSA CHATT | 27. LAMB KADAI | Fresh boncless salmon esoficially prepared in an | Goat cooked with basmosi rice nuts served with ratta |
| Samota sen ed with chick peas | Teades lamb eubes tossed with fresh tomatoes, | authentic eurry squee | 66. HANS SPECIAL BIRIYANI |
| 7. VEGETABLE SAMUSA (STCS) | anion capsicum cooked in a kadai | 45. FISH MASALA | Basman tree cooked with pieces of chicken, lamb, shrimps and goat served with casta |
| turnovers janea wan maary spacea pototores wan green | 28. LAMB VINDALOO | Firsh fish cooked in a masala sauce with dired | and the man four strike white think |
| | Lamb cubes cooked in a largy spiced tomaine sauce with polatoes and red rinexar | on un caps seum and spiced | INDIAN STYLE |
| Mashed potato potties serve with chick peas | | 46. FISH VINDALOO7.00 | CHINESE COOKING |
| 9. CHICKEN PAKORA2.99 | VEGETABLE | Juscy salmon fish cooked in tangy spiced tomatoes | 67. CHILLICIIICKEN5.99 |
| Boneless chicken spripes fritters | (Served with Basmati Rice) | with points and rinegal | Fried boncless chicken with bell peppes onlon and |
| | 29. ALGO PALAK | 47. FISH MOLEY7.00 Boneless salmon cooled in a mild examilicum cuem sauce | ehilly sauce |
| | Chapped fresh spinach cooked with dired pototo | Bone iest samon cookeo in a mila crromp exert sauce | 68. STIR FRIED CHICKEN5.99 |
| | and sliced | TANDOORI - BREAD | Shredded boneless chicken samp of bell pepper, onton, |
| IN AUTO DESI DA DI | 30. DAAL MAKIIANI | 48. ONION KULCHA | green onion with light sauce |
| | garlie, ginges, and tomajoes | 49. GARLIC NAAN | 69. CHICKEN WITH BROCCOLL5.99 |
| | 31. SHAIH PANEER | 50. JILEBI PARATIIA2.00 | Fried boneless chicken and bruccoll cooked in gaille sauce |
| (Served with Basmath Rice) | Fresh home mode cheese cooked in eich creanii | 51. ALOO PARATIIA2.00 | 70. LE MON CHICKEN5. 99 |
| IS CHILLICHICKENSIASALA 700 | sauce with eashew nuts oud poppy seeds paste | 52. NAAN1.00 | Fried chicken cooked in lemon snuce with green |
| Ropeless chieken conked with hell penaces anian, chills | 32. VEGETABLE JALFRAZIE6.00 | 53. ROTI | onians |
| and liebs recemble | Fresh mix vegetables cooked with strip bell peppes. | 54. PURI | 71. STIR FRIED CHICKEN WITH |
| IS. CHICKEN DU FINZA | onion and tomatoes in creamy cutev souce 33. NAVARATAN KORMA | 55. IACHCIIA PARATHA2,00 | FRESH VEGETABLE5.99 |
| DOVICE AT CATCAGO ATMA DAIDA DAO COCAGO DE | Fresh mix vegetables summered in a creamy curry | TANDOORI-MEAT | Shredded boneless chicken sur fried with fresh green |
| | sauce with dry friits | 56. CHICKEN KEBAB | brans, broccoll, equisflower, carrots and spring onton |
| | 34.ALOO MUTTER | Fresh ehicken mince mannated and cooked area slow | 72. GARLIC CHICKEN5.99 |
| | A delicious mild custy sauce with green peop and | heat on elay oven | Fried boncless ehicken eooked in rich garlie sauce |
| | diecd polato | 57. TANDOORI CIIICKEN6.00 | 73. GINGER CHICKEN5.99 |
| | 35. PANEER MAKHANI | (2 Pieces of chicken legs) marinased are might in | Fried chicken cooked in strips ganges sauce |
| | Home-made cube cheese cooked in a somaso | yoguri and spices, roast in a clay oven | FRIED RICE |
| | base sauce blended with cream and spices 36. PANEER KADAI | 58. CHICKEN TIKKA | 74, VEGETABLE FRIED RICE |
| Boncless chicken tikka in rich tomatoes, onton and | Home-made cheese jossed with diced tomajoes. | Pieces of boncless white meat marinated and evoked | Rice fred with small diced regetable and chinese soices |
| butter sauce with diced tomata, onion and bell pepper | onion and bell pepper | over slow heat clay oven 59. CHICKEN MALAI KEBAB | 75. EGG VEGETABLE FRIED RICE |
| 20. CHICKEN MAKHANI (BUTTER)7.00 | 37. PALAK PANEER5.99 | Boneless white meat maximated in sous cream and | Mused regetable and egg fried tice |
| | Home-made ehecse cooked with fresh spinoch | spices cooked over slow heat in elov oven | 76. CHICKEN FRIED RICE7.00 |
| Discourage based on discourage and the based on the based | 38. CHANA MASALA5.00 | 60. HANS PLATER | Dieed cheeken and rice fried with spices nuxed |
| in light creamy curry sauce | Delicious combination of thic peas, onlon and | An assortment of tondoori khazana | regesable and eggs |
| 22. CRICKEN YINDALOO | tomatoes in a rich sauci 39, YELLOW DALL | 61. TANDOORI FISH8.00 | 77. HANS SPECIAL FRIED RICE8.00 |
| rieves of chicken in mina curry with rea vinegas ona | Chic peas lentil freed with fresh onton and garles | Fresh salman filled marinated aves night in tandoori | Combination of cheeken, lamb, shrimps in chefs |
| positioes | one pear want pear and pear on one gone | masala and cooked on elay aren | special spiecs |
| | | | |



HAPPY BEEF NOODLES HOUSE

38-10 Prince Street, Flushing, NY 11354 Tel:718- 661-3969/3971

・散迎外賣 ・炒飯炒糕 ・美味菜飯 ・各式湯麵

一 台灣新竹三十年老店紐約分店 一

| ı | | |
|---|--|------------|
| İ | 湯麺 | 3 |
| 1 | 紅烧牛肉麵 Beef Slew Noodle Soup4.25 | 7 |
| J | 紅燒牛筋麵 Beef Tendon Noodle Soup. 4.25 | * |
| ı | 红烧牛肉牛筋麵 Beef Stew and Beef Tendon in Noodle Soup4.25 | 11 |
| ı | 海鲜湯麵 Seafood Noodle Soup5.25 | - 14 |
| l | 權業肉絲湯麵 Shredded Pork w Pickled | |
| 1 | Cabbage Noodle Soup4.25 | £1 |
| ı | 雪菜肉絲麵 Shredded Pork w. Snow | %1 |
| ١ | Cabbage Noodle Soup4.25 | |
| l | 肉焊湯麵 Noodle Soup W. Brown Meal | <u>%</u> 1 |
| ì | Sauce4.25 | |
| | 牛肉湯麵(酸菜麵)Noodle in Beef Flavor | 海 |
| 1 | Soup w. Pickled Cabbage3.50 | 榨 |
| | 酸辣麵 Sour and Hot Noodle Soup4.25 | -36 |
| | 排骨麵(附滷蛋,牛肉湯、高湯任選) | 雪 |
| l | Pork Chop Noodle with egg4.75 豬腳麵(附滷蛋,牛肉湯、高湯任選) | 内 |
| ۱ | Pork Loof Noodle with egg4.75 | 1.7 |
| ı | 雞排麵(附滷蛋,牛肉湯、高湯任選) | 肉 |
| i | Chicken Chop Noodle with egg4.75 | |
| į | 焢肉麵(附滷蛋,牛肉湯、高湯任選) | 牛 |
| Ī | Stew Pork Noodle with egg4.75 | |
| ı | 鸭腿麵(附滷蛋,牛肉湯、高湯任選) | 酸 |
| l | Duck Leg Noodle with egg4.75 | 排 |
| ı | 豬肝麵 Pork Liver Noodle | ~ 3 |
| ١ | 三鮮沙茶大滷麵 Noodle with Seafood | 豬 |
| | | |

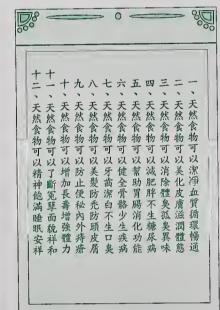
| 河粉 | 熱 愛 | Side Order | 湯 |
|--|---|--|---|
| 紅塊牛肉河粉Beef Staw ChowFun Soup | A | 排骨 2.50 豬腳 3.50 腔内 2.75 雞排 2.50 滷水鸭腿 2.50 墨魚 6.50 | 6式牛雞湯 3.95 榨菜肉絲湯 2.95 紅燒牛肉湯 3.50 魚丸湯 2.75 腹絲湯 2.95 賣丸湯 2.75 酸菜大腸豬血湯 3.50 雪菜肉絲湯 2.95 |
| 内烯湯河粉ChowFun Soup W. Brown Meat Sauce | 対空心策 | 蒜泥白肉 3.50 小魚干辣椒 4.25 蓋 飯 海鲜蓝飯 Seafood Combo on Rice 5.25 牛肉蓝飯 Beef Stew on Rice 4.25 | 青菜豆腐蛋花湯 2.50 豬肝湯 3.25 炒年糕 內絲炒年糕Shredded Pork Stir-Fried Cake.4.75 雪菜炒年糕Pickted Snow Cabbage Stir-Fried Rice |
| Pork Chop ChowFun with egg4.75 豬腳河納(們顧臺,牛肉湯、高湯任選) Pork Loof ChowFun with egg4.75 岁 飯 榨菜肉絲蛋炒飯 Fried Rice w. Shredded Pork | 涼 拌 蔥絲拌牛肚 3.50 蔥絲拌豬耳 3.50 涼拌黄瓜 3.25 | 三拼音味蓋飯 Three Kinds of Stewed on Rice | Cake |
| Pickled Cabbage and Eggs. 4.25 | 凉拌海帶 3.00 凉拌海蜇 4.50 各式魯味拼盤 五干、滷蛋、海帶、花生、滷油豆腐、 殖比、緒社、緒舌、緒耳、大腸、牛肚、香腸、、成肉、雞胗、牛筋。 2.75 一拼 2.75 二拼 3.95 三拼 4.95 | Pork Chop on Rice with vegetable & egg 緒險蓋飯(附沙時菜,適蛋) | 海年糕 内絲湯年糕Shredded Pork Rice Cake Soup.4.75 雪菜湯辛糕Snow Cabbage Rice Cake Soup4.75 椒仁湯年糕 Shrimp Rice Cake Soup5.25 海鲜湯年糕 Rice Cake Soup w. Seafood Combo |
| Hot Pepper5.75 | Free Deli | very/Min\$10 | |

LUNCH BUFFFT Monday - Friday 12:00 noon. – 3:00p.m. 10 Items Each Meal

LUNCH SPFCIAL

Monday - Friday 12:00 noon. - 3:00p.m.
(Served with White Rice & Soup)

| LI牧耙直腐 | Tofu with Diced Wham and Water Chestnut 3 50 |
|----------------|---|
| 1.2 粒 酸 未 体 | Sweet & Sour Veggie Ribbon Delight . 3.50 |
| L3.401 = V | |
| 14鲜竹卷 | |
| | Mushrooms & Bean Curd |
| LS.南 乳 素 卷 | Snow Cream Vegetarian Rolls |
| 1.6 沙茶茶样通心菜 | Chinese Hollow Steamed Vegetables with Vegetarian |
| | Barbecue Sauce |
| 1.7 清 沙 時 系 | |
| L8 增 全 結 | Gulden Mushrooms and Shredded Wham with White |
| De /4 ** | Potato Cream 3 5 |
| L9.翠 玉 三 菇 | Three Kinds of Mushrooms with Vegetarian Barbecue Sauce. 3 50 |
| LIO 中江五扇 | Tofu Delight 3 5 |
| | (Bamboo Shoot, Mushroom and Bean Curd with White Cream) |
| L11.紅 燒 豆 康 | |
| L12.咖 哩 什 茶 | |
| L13.三 蚌 未 茶 | |
| DI3-2 80 00 00 | Mushroom, Wham and Peas) |
| L14 腐乳 什系 | |
| 1.15 干鳥四季豆 | |
| L16.八 實 殊 了 | |
| 上10.八 有 杯 3 | Tight vicestics man shirt press a females |



獝

HAPPY BUDDHA

VEGETARIAN RESTAURANT



We Use Vegetable Oil Only NO M.S.G.

OPEN 7 Days A WEEK TEL:(718)358-0079 FAX: (718)358-3101 135-37 37 Avenue Flushing, NY 11354

OPEN HOURS Mon. To Sun.: 11:00A.M. -- 10:00P.M.

Take Out Menu

| APPETIZERS | | HOUSE SPECIAL | | NOODLES & RICE |
|--|--|---|--|--|
| A1 存 | 11 索 系 属 什 卷 E2.條 体 觀 音 E3 件 根 平 寄 E4 快 順 齊 E5 平 五 濃 括 | Scaweed Bean Curd Roll Fried with Sesame 9 50 Streedded Buddhu Delight with Special Souce 10 95 Bamboo Shoot Deluxe with Ginkgo Nut. 10 95 Braraed Happy Vegstable Kis Wrappad with Bean Curd at with 10 95 Striffed Chamese Cabboge Rolls Topping with White Potate Sauce. Sauce. Sauce. Sauce. Sauce. Sauce. Sauce. Sauce. 9 50 | N1 紀 分 內 材 N2 沙茶乾炒河粉 N3 莲花河粉(株) N4 星 州 沙 米 粉 | Santeed Broad Rice Noodles with Bean Sproat Whom 5 50 Sauteed Broad Rice Noodles Topping with Vegetarian Barbesiue Statee 5 50 Lotus Broad Rice Noodles Spicy with Wham 5 50 Singapore Stir-Fried Tim Silver Rice Noodles 5 50 Singapore Stir-Fried Tim Silver Rice Noodles 5 50 |
| NU (% TL / 300 10) Vegenation Comprises Colores | E6紅塵素心卷 F7萬年香酥卷 E8碧玉扒素酥 | Crispy Rousted Bean Curd Roll 10 95 Braised Jude Deluxe 10 95 | N5 家 鄉 砂 米 粉 N6 競汁煎香米粉 N7 兩 而 黃 | Str-Fried Thin Silver Rice Noodles with Black Sauce 6.50 Pan Fried Golden Noodles 6.50 |
| SI 版 | E9 娥 芹 素 片 | (Cresp. Bean Curd with Shreddod Black Muchroom and Bamboo Shoot Wrapped in Bean Curd Skin) Spicy Celery and Konyako with | N8 服芽香絲砂糖 N9 什 绵 炒 冬 粉 | Fried Noodles with Stredded Soy Protein and Silver Bean Sprout. 5 50 Vernicelli (Crystal Thread Rice Noodle) Deluxe 6.50 |
| S2 西胡紫茱萸 Scaweed with Bean Thread Soup 7.95 S3 八炒五角菜 House Special Bean Curd Portuge 7.95 (Shredded Muchrooms, Black Fungus, Peas, Tofu, Fresh Dry Lily | E10 减少分茶素纠片 | Special Sauce 8 9: Spicy Vegetarian Mrs and Konyako with Vegetarian Barbecuc Sauce 8 9: | 5 N10 素 菜 炒 飯 N11 芝 蓉 炒 飯 | Mixed Vegetables Fried Rice 5 50 Hibiscus Fried Rice 5 50 Fried Rice with Assorted Vegetables 5 50 |
| Buth. Wham and Benn Curd) \$4 吉村五米葉 Lucky Bahy Corn Portidge . 7 95 \$5 竹笙三絲.8 Bembeo Gardan Soup | E11干炮青巻 E12富貴吉井 | Dry Roasted Tofti Skin Spring Rolls Filled with Watercress Nut paste 795 Elegant Propitions Delight 12 95 | 5 | BFAN CURD |
| (Bamboo Pith, Black Mushroom, Dry Lity Buds, Whani) 86 三并主席桌 Triple Bean Curd Porndge 895 87.素 花 海 Assorted Heavenly Porndge 795 | E13 切 油 明 月 | (Shredded Black Mushroom, Whom, Cadow but with Special Sauce) Smashed Egg-plant, Celery, Black Mushroom and Almont Mixed with Mayonnoise 8 95 | | Sprey Szechwan Bean Curd . 795 |
| (Beam Curd Pocket, Black, Muslimonn, Dry Lily Buds, and Sheed Bamboo Shoot) | E14生菜伐乔长 | Mixed With indyonatise Mixed Vegetables with Cashew Nints and Special Sance (Celery, Carrol, Black Mushroom and Wham) 9.5(Chinese Cabbage and Seaweed with Wham and Special | B2 脱皮炸正 周 | Fried Stuffed Bern Curd with Touch of Special Sauce. 6.95 Blossom Tofu Delight 8.95 Braised Bean Curd with Black Mushroom and Peas. 7.95 |
| VEGETABLES | E15 紅 屋 序 日 | Same 9 50 Sweet and Sour Awel Debuse 9 50 (Soy Protein Made of Bean Cird Skin with Toriato Same | B5 家 席 瓦 腐 B6 三括增丘 腐 | Spicy House Special Bean Curd |
| Vi 菓 早 好 豆 節 Snow Pea Pod Laxus with Shredded Ginger 995 V2 木 炒 針 全 括 Stur Fried Golden Mushtroom 7.95 V3 弾 薫 筍 Stur Fried Asparagus. 7.95 V4 菓 半 砂 白 美 衛 Baby Chinese Vegatable with Shredded Ginger 7.95 V3 差 井 西 洋 茶 Watercress with Shredded Soy Protein 7.95 V6 滑 炒 多 菜 Sauted Spinach 7.50 | E17红 娩 全 玉 | (Soy Protein Made of Bean Cird Skin with Brown Sauce CASSEROLE DISH | 0 | BEVERAGES |
| V6 清 炒 菜 表 Sauteed Spinacii V7 清 炒 菜 這 Sauteed Vegetables Shoot (Char Yuan). 7 50 V8 堇菜 炒 芥 藍 Stir Fried Chanese Brocosh with Ginger Sauce or Spocial Sauce 7 50 V9 對全核的立位 Golden Mushroom with Snow Pea Pod Leaves 11 95 | C1三 杯 吉 | Three Cheers Casserole . 7 5 | | Apple Juice 1 50 Hot/Cold Soy Bean Milk. 1.00 |
| VIO 分青江東籍 Stur Fred Chinese Cabbages | C2 未 常 旺 C3 沙茶炒茶店煲 | (Black Mushroom, and Sheed Ginger with Gluten) Sour Shredded and Fried Tofu with Gluten and Soy Bean Paste Lucky Silver Bean Thread Pot with Vegetarian Barbecue | 95 | Soda . 1.00 |
| | C3 分配標準定 C4 環漢上素獎 C5.營爆茄子獎 | Sauce 7: Buddhist Deluxe Hot Clay Pot. 7:5 Spicy Eggplant Casserole with Minced Black Mushroom and Bamboo Shoot. 7:5 | 50 50 | |
| | | | | |

天山羊莊 小肥羊 火鍋城 HAPPY FAMILY CITTLE FAT SAMB) RESTAURANT 36-35 Main Street, Flushing N.Y. 11355 Tel: (718) 358-6667 Fax: (718) 888-8748

2 菜 1 湯 \$12.95 3 菜 1 湯 \$16.95 添 1 菜 + \$4.95 Two Entrée Plus Soup \$12.95 Three Entrée Plus Soup \$16.95 Each Additional Entrée \$4.95

| 辣子肉丁 | 滑溜肉片 | 回鍋肉 |
|---------------------------------------|----------------------------------|------------------------------------|
| Sautéed Pork With Hot Pepper | Stir Fried Tender Pork Loin | Double Sautéed Pork |
| 魚香肉絲 | 魚香腰花 | 紅燒排骨 |
| Shredded Pork In Garlie Sauce | Kidney In Garlic Sauce | Spare Ribs In Brown Sauce |
| 家常豆腐 | 尖椒炒肉絲 | 酸菜肚片 |
| Bean Curd Home Style | Shredded Pork With Horn Pepper | Sour Cabbage With Pork Stomach |
| 蒜苗腊肉 | 糖醋排骨 | 炒三樣 |
| Tea Smoked Pork With Garlic Sprout | Spare Ribs Sweet & Sour Style | Sautéed Pork Liver, Kidney & Heart |
| 肉片烧腐竹 | 回鍋大陽 | 木須肉 |
| Sliced Pork With Dry Bean Curd | Special Flavor Intestines | Moo Shu Pork |
| 炸肥腸 | 韭菜豬血 | 蔥爆羊肉 |
| Deep Fried Pork Intestines | Leek sautéed with Pork Blood | Lamb with Scallion |
| 辣子雞 | 鲜炒東風螺 | 蔥爆牛肉 |
| Sautéed Chicken With Hot Pepper | Sautéed Fresh Baby Conch | Beef With Scallion |
| 中芹炒蛋 | 魚香雞 | 宮保雞丁 |
| Scramble Eggs With Chinese Celery | Chicken In Garlie Sauce | Chicken With Peanuts in Hot Pepper |
| | | Sauce |
| 蕃茄炒蛋 | 麻婆豆腐 | 蒜泥空心菜 |
| Stir Fried Tomato With Scramble Eggs | Spicy Bean Curd | Chinese Watercress In Garlic Sauce |
| 遊蔥炒蟹 | 清炒菠菜 | 烧三素 |
| Sautéed Crab With Ginger and Scallion | Sautéed Spinach | Stir Fried Vegetarian Specialty |
| Sauce | | |
| 韭菜豬腸 | 三杯雞 | 酸菜粉絲 |
| Sautéed Leek With Pork Intestines | Chef-Specialty Chicken | Pickled Cabbage With Angel Hair |
| 製仁炒蛋 | 雪菜肉絲 | 图魚中芹 |
| Scramble Eggs With Shrimps | Pickle Cabbage With Shredded | Cuttle Fish With Chinese Celery |
| | Pork | |
| 中芹香干肉絲 | 空心菜沙茶牛 | 笋絲咸菜 |
| Shredded Pork & Dried Bean Curd With | Chinese Watercress With Shredded | Shredded Bamboo Shoots With Pickle |
| Chinese Celery | Beef In Chinese B.B.Q. Sauce | Radish |
| 干扁四季豆 | 紅燒昌魚 | 小辣椒炒土豆絲 |
| Sautéed String Beans | Brown Sauce Fish | Santéed Potato With Green Hot |
| | | Peppers |
| 青椒魚片 | 尖椒豆腐皮 | 糟溜魚片 |
| Fish Fillet With Green Pepper | Bean Curd Skin With Horn Pepper | Fish Fillet Sweet & Sour Style |
| 背椒尤魚 | 尖椒肚條 | 笋尖肉絲 |
| Squid With Green Pepper | Pork Stomach With Shredded | Bamboo Shoots Tips With Shredded |
| | Hom Pepper | Pork |
| 蒜汁東風螺 | 溜肝尖 | 小椒牛肉絲 |
| Sautéed Baby Conch in Garlic Sauce | Stir Fried Pork Liver Tips | Shredded Beef With Horn Pepper |

| 炒 | 飯 | RICE | |
|-------|---|---------------------------------------|-----|
| 殿仁蛋炒 | 飯 | Shrimp Fried Rice | 5.9 |
| 海鮮炒 | 飯 | Seafood Fried Rice | |
| 牛肉炒 | 飯 | Beef Fried Rice | 4.9 |
| 蛋 炒 | 飯 | Egg Fried Rice | |
| 肉絲炒 | 飯 | Pork Fried Rice | |
| 招牌 | 飯 | House Special Fried Rice | 4.9 |
| | | | |
| 湯 | 類 | SOUP | |
| 番茄蛋花 | 湯 | Tomato Egg Soup | 3.0 |
| 酸菜肚片 | 湯 | Tripe Slice & Sour Mustard Green Soup | 3.5 |
| 大腸豬血 | 湯 | Intestine & Pork Blood Pudding Soup | |
| 蛤蜊 | 湯 | Clam Soup | |
| 蚵 仔 | 湯 | Oysters Soup | 3.9 |
| 魚丸 | 湯 | Fish Ball Soup | |
| 菠菜豆腐 | 湯 | Tofu and Spinach Soup | |
| 酸辣 | 湯 | Hot and Sour Soup | |
| 菠菜猪肝 | 湯 | Liver and Spinach Soup | 3. |
| | | | |
| 张 恕 | 類 | ICE | |
| 紅 | 豆 | Red Bean | 2.5 |
| 緑 | 豆 | Green Bean | 2.5 |
| 花 | 生 | Peanut | |
| 西 | 瓜 | Watermelon | 2.5 |
| 胍 | 梨 | Pineapple | 2.5 |
| 哈 蜜 | Ш | Honey Dew | 2. |
| 檸 | 標 | Lemon | 2. |
| 木瓜牛 | 奶 | Papaya Milk | |
| (III) | 草 | | |
| 愛 | 走 | Ai Yu Jelly | 2. |
| | | | |



成吉思汗小肥羊火鍋城

Happy Family Restaurant

中國連鎖

China Franchise Chain Corp

天山羊莊成吉思汗小肥羊火鍋,打破傳統火鍋 理念,鍋底採用七十多種中草藥材,精心調配而 成,以不沾小料為特色,使潘久測不淺,味美湯 鮮,並有滋補保健之作用,讓您大飽口福。

本店之火鍋及湯底只供堂吃恕不外賣,敬請原諒。 Our soup base and its ingredients are for dining in only not for take out, thank you for your understanding.

Open 7 Days 11:00a.m. - 12:00 a.m.

36-35 Main Street, Flushing, NY 11354

Tel: (718) 358-6667 Fax: (718) 888-8748

| 頭 | | k | | APPETIZERS | ä | 王质 | i a | 8 | CHEF SPECIALTIES | |
|----------|-----|-----|-----|----------------------------------|--------|----------|------|---------|--|--------|
| | | | | | 200 1 | (菜白菜 | (白肉) | 分條 | Sour Napa and Pork with | |
| m | | | | Szechuan Cabbage | 2.00 | | | | Thin Cellophane Noodle | . 7.95 |
| 涼 | | | | Seasoned Cucumber Cold Plate | | 赤 泥 | ė | 內 | Sliced Pork with Minced Garlic | . 3.95 |
| A | 密性 | ल । | Z . | Treasure Egg with Tofu | 2.50 | 小椒 | 牛肉 | 絲 | Shredded Beef with Green Hot Pepper | . 5.95 |
| | | | | Seasoned Celery Cold Plate | | 巴心克 | 产沙茶 | 牛 | Shredded Beef and Chinese Watercress | |
| 涼 | | | | | | | | | with B.B.Q. Sauce | 6.95 |
| 尖 | 椒 | | II. | Bittermelon with Pepper | 2.00 | 中芹者 | 香干肉 | 絲 | Shredded Beef with Dry Bean Curd | |
| 滷 | 牛 | 1 | 建 | Five Spice Flavored Beef | 3.95 | | | | and Chinese Celery | 5.95 |
| 滷 | 豬 | | 舌 | Stew Pork Tongue | 3.50 | 音角 | 腰 | 花 | Kindey in Garlic Sauce | 5.95 |
| 白 | œ | m. | | Marinated Chicken Feet | | 魚 香 | 肉 | | Shredded Pork in Garlic Sauce | |
| | | | | Seaweed with Minced Garlic | | 75 | 繭 | 牛 | Sliced Beef with Broccoli | |
| 蒜 | 泥 | 海 | | | | 芥 | 鬴 | 雞 | Sliced Chicken with Broccoli | |
| 紅 | 油 | 豬 | | Spicy Oil Pork Ear | | 芥 | 蘭 | 鰕 | Shrimp with Broccoli | 6.9 |
| 滷 | 大 | | 賜 | Stew Intestine | 3.00 | 青 划 | | | | 8.9 |
| 番 | Ш | 哲 | 皮 | Jelly Fish with Cucumber | 3.95 | 官保 | 干 | 貝 | Fresh Scallops with Peanuts in | F 01 |
| - | | | | Shredded Chicken with Clear Bean | | | | | Hot Pepper Sauce | 5.93 |
| 雞 | 絲 | - | | | | 宮保 | 雞 | J | Chicken with Peanuts in Hot Pepper Sauce | |
| Ш | | | | Cold Jelly with Spicy Sauce | | 鹽場 | | | Sauteed Fresh Conch | |
| /J\ | 椒土 | 豆豆 | 絲 | Potato with Green Hot Pepper | 3.75 | 九層 | 培鴨 | 古 | Duck Tongue with Basil | |
| 老 | 醐 | 哲 | 頭 | Jelly Fish in Special Sour Sauce | 6.95 | | | | Clam with Basil | 6.9 |
| 滷 | 21 | 花 | | Five Spice Peanuts | 2.00 | 蒜苗 | | 內 | | |
| - | | | | Spicy Beef Stomach | | | 豆 | | Fresh Fish with Spicy Bean Sauce | |
| 豚 | 辣 | 牛 | | | | 豆虫 | 雅 | 魚 | | |
| MA | 辣 | 腰 | | Spicy Pork Kidney | | 態 利 | 炖豆 | 网 | Shrimp with Tofu | |
| 牛 | B | 3 | 餅 | Beef with Pancake | 3.75 | 取 L 划 | _ 立 | 英 | | 5.9 |
| 蛋 | | | 餅 | Egg Pancake | . 3.25 | , | 空心 | | | |
| | | 4 | 稍 | Scallion Pancakes (2) | | 開光 | | 來 | | |
| 20 | 1 % | ij | 100 | | | | + ロ | | | |
| 豬 | 肉 | 水 | | Pork with Leek Dumplings | | 紅類 | | ₩ \$ | | |
| 4 | 肉 | 水 | 鮫 | Beef Dumplings | . 3.95 | | - 炒 | | | |
| 羊 | 內 | 2K | 胶 | Lamb Dumplings | . 3.95 | 湿 | - 大 | | Dry Sauteed Jumbo Shrimp 5.0 | |
| - | | | | " 15 1 10 | | 112 | - | | C-14 0 Danson Chriman | 7 9 |

| 鮮 | | SEAFOOD | | 海 | 鮮 | | | SEAFOOD (CONT'D) | |
|------------|--------------|-------------------------------------|------|------|--|--------------|----------|---|------|
| 沙龍蝦 | 153. *Lobste | r Any Style | S/P | 白 | 炒蝦 | 仁 | 196. | Sauteed Shrimp with Vegetable | 8.95 |
| 煎龍利 | 154. Pan Fr | ried Flounder | S/P | 椒 | 強 | 频 | 197. | Stir- Fried Shrimp with Salt & Pepper | 8.95 |
| 燕龍利 | 155. Steam | ed Flounder | S/P | 35 | 爆 | 報 | 198. | Shrimp with Scallion | 8.95 |
| 蒸蘆 魚 | 156. Steam | ed Strip Bass | S/P | + | 味螃 | 48 | 199. | Tasty Crab w. Special Vinegar Sauce | 8.95 |
| 落 前 般 | | ed Arrow Head | | * | 慈绮 | | 200. | Ginger Scallion Crab | |
| 技河鳗 | | ed Eel Fish w. Black Bean Sauce | | | 炒雙 | | 201. | | |
| 茶師。魚 | | Crulan | | | 炒海型 | | 202. | Sauteed Jelly Fish | |
| 纯脚魚 | | d Crulan in Brown Sauce | | 藏 | ツ州コ | 仔 | | Tasty Small Clam | |
| 黄刀蚬 | | ed Knife Clam with Chives | | 一措 | 幼 | 行 | 204. | | |
| 黃 螺 片 | | with Chives | | - 1日 | 抱 | 蛋 | 205. | | |
| 塔螺片 | | with Basil | | | | 蛋 | | | |
| 悟螺片 | | with Foo Chow Sauce | | 蚧 | . 抱 | | 206. | | |
| 茶螺片 | | with Chinese Celery | | | 炒石 | 塬 | | Sauteed Chinese Snail | |
| 炒螺片 | | ed Conch | | | 糟石 | | 208. | Chinese Snail with Foo Chow Sauce | |
| ミ花刀規 | | d Knife Clam with Leek | | | 均石 | | | Steamed Chinese Snail | |
| 沙首干 | | ed Knife Clam with Bamboo Shoot | | | 汁 石 | | | Chinese Snail with Black Bean Sauce | |
| (桂花魚 | | n Trout | | | 骨塔を | | | Chinese Snall with Basil | |
| 1. 税利球 | | der Cube w. Chili & Spicy Salt | | 蚧 | 炒菜 | 花 | 212. | Sauteed Crab with Califlower | 6.95 |
| 能利球 | | der Cube w. Vegetables | | 256 | n # | 木 松 石 | | VEGETABLE | |
| 蒸鲩魚 | | ed Grass Carp Fishd Grass Carp Fish | |)月 | □ ¾ | を類 | | VEGETABLE | |
| 光龙汽 | | ed Knife Clam with Black Bean Sauce | | 清 | 炒豆 | 苗 | 213. | Sauteed Snow Peas Shoot | S/P |
| 慈鹅肠 | | r Scallion Duck Intestine | | 清 | 炒通 | * | 214. | Sauteed Water Spinach | 7.95 |
| 下菜稿胎 | | Intestine with Chinese Celery | | | 州拌边 | | | Sauteed Water Spinach Foo Chow Style | |
| 板棉腸 | | Intestine with Black Bean Sauce | | | 乳道 | | | Water Spinach with Fu-Ru Sauce | |
| 蚬絲瓜 | | with Loofah | | | 茶通 | | | Sha-Cha Water Spinach | |
| 仁絲瓜 | | p with Leofah | | | 沙絲 | | | Sauteed Loofah | |
| 干练瓜 | | callop with Loofah | | | ルが取り | | | Sauteed Loofah with Dry Shrimp | |
| 少海瓜子 | | ed Clam | | | 水 ν λ γ λ γ λ γ λ γ λ γ λ γ λ γ λ γ λ γ λ | | | | |
| 曹海瓜子 | | with Foo Chow Sauce | | | | | | Chinese Broccoll with Dry Shrimp | |
| 海瓜子 | | with Black Bean Sauce | | | 油唐有 | | 221. | Chinese Broccoli with Oyster Sauce | |
| 海瓜子 | | r Scallion Clarn | | | 酒唐有 | | | Chinese Broccoli with Cooking Wine | |
| 塔海瓜子 | | with Basil | | 清 | 沙莲 | 系 | 223. | Sauteed Spinach | 6.25 |
| 黄蚁仁 | 186. Shrim | p with Chives | 8.95 | | | | | | |
| 花枝 | 187. Saute | ed Squid | 8.95 | | | | | 精製甜品 | |
| 鹽花枝 | 188. Stir-Fi | ried Squid with Salt & Pepper | 8.95 | | | | | SPECIAL DESSERTS | |
| 华菜花枝 | | with Chinese Celery | | | | | | SPECIAL DESSERTS | |
| 黄 采 魚 | 190. Crulle | r Fish with Sweet and Sour Sauce | | 学 | | 泥 | 224. | Sweet Taro Pudding | 3.00 |
| 醋,魚片 | 191. Sweet | and Sour Sliced Fish | 8.95 | 湯 | | 丸 | | Sweet Peanut Paste Stuffed Rice Ball Soup (8) | |
| 沙魚片 | 192. Saute | ed Sliced Fish w. Vegetable | 8.95 | 米 | | D# | | Sweet Rice Ball with Minced Bean & Peanuts (8) | |
| 品照点 | | ei with House Special Sauce | | | 馬福月 | • | D. D. U. | on our race our was minera bear at realtaes (o) | |
| 蒸鍋魚 | 194. Steam | ed Pomfret with Foe Chow Sauce | 8.95 | | 州八号 | | 227 | Eight Treasures Steamed Sweet Sticky Rice | 250 |
| 油明坝 | 195. Shrim | p with Sesame Oil & Garlic Sauce | 8.95 | 110 | 11/23 | (sec | trial. | ENGIN TEASOURS OF ALLERY SWEET SHERY RICE | 6.70 |

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|----------|--|--|--|---|-----|
| 州鍋邊 | 1. House Special Ho Fun | (Thin Noodle, Rice Noodle, Rice Vermicelli, Rice Cake, | 福州炒飯 72. Foo Chow Style Fried Rice5.75 | 韭 黄 町 雞116. Frog with Chives" | 10 |
| 规编造: | 2. House Special Ho Fun w. Clarn | Ho Fun, Egg Noodle, Thai Noodle, Vermicelli) | 级 好 飯 73. Shrimp Fried Rice | 九晉等四雜117. Frog with Basil | |
| 埭 斜 | 3. Fried Oyster Cake | [续麵; 未粉, 粉干, 白稞 (年糕), 河粉, | 牛 炒 飯 74. Beef Fried Rice | 林 鹽 四 終118. Stir Fried Frog with Salt & Pepper | 14 |
| 娰 餅. | 4. Fried Shrimp Cake0.60 | | 内 炒 飯 75. Pork Fried Rice | ト 碧 町 鈴119. Frog with Foo Chow Sauce | 14 |
| 芋 核 | 5. Fried Taro Cake | 切麺 (蛋麵),粿條、粉絲] | 五房牛飯 76. Tofu with Beef Over Rice | 黄岡田 終120. Frog with House White Sauce | |
| | (No. 1-5 Served before 5PM) | 老 錘 鈽 35. Eel Fish With Thin Noodles Soup5.95 | 蒂茄牛飯 77. Tomato with Beef Over Rice | 香油田 和121. Frog with Besame Oil & Garlic Sau | |
| 州魚丸 | 6. Fish Ball (Meat Stuffed) with Soup (8)2.50 | 免 肉 麵 36. Rabbit with Thin Noodles Soup | 绿油牛飯 78. Beef with Oyster Sauce Over Rice | 九王鸭 舌122. Duck Tongue with Chives | |
| 九 仔 | 7. Small Fish Ball with Soup (12) | 全 告 妈 錘 37. Duck with Thin Noodles Soup | 政業花枝飯 80. Sour Mustard with Squid Over Rice | 牛角椒鴨舌123. Duck Tongue with Green Pepper | |
| 燕 | B. Foo Chow Dumpling with Soup (12)2.50 | 海 瓜 子 鮭 38. Clain with Thin Noodles Soup | 菜花花枝飯 Bl. Califlower with Squid Over Rice | 善 蔥 瞎 舌124. Ginger Scallion Duck Tongue | 9. |
| | 9. Mixed (No. 8, 9, 10) with Soup | 半 内 延 39. Lamb with Thin Noodles Soup | 重席収仁族 82. Tofu with Shrimp Over Rice | | |
| | 0. Foo Chow Style Wonton Soup (12)2.00 | 格 用 | 着大腸飯 83. Intestine w Foo Chow Sauce Over Rice4.25 | ト 禮 免 肉125. Rabbit with Foo Chow Sauce 黄 悶 稿126. Duck with House White Sauce | 9. |
| 湯1 | 1. Fish Soup (with Bone) | 学頭 飛鈴子 41. Taro & Duck with Ruce Vermicelli Soup5.50 | 養意大腸飯 84. Ginger Scallion Pork Intestine Over Rice. 4.25 | | |
| 鍾1 | 2. Plain Noodle with Sesame Peanuts Sauce 2.00 | 综及規湯約 42. Clam & Loofah with Noodles Soup | 由 病 飯 85. Country Duck Over Rice | 1- %127. Crispy Duck with Special Garlie Sa | |
| | 3. Sweet Rice Ball with | 海鲜湯粉 43. Seafood Noodles Soup | 桃皓魚片飯 86. Sweet and Sour Fish Over Rice | 精 跨128. Duck with Foo Chow Sauce | |
| 热媒.楷) | Minced Bean & Peanut (8)2.00 | 商鳴湯粉 44. Country Style Duck with Noodles Soup 4.25 | 片 畅 飯 87. Duck w Special Garilic Sauce Over Rice. 3.75 | 炒 下 水129. Sauteed Assorted Duck Viscera | 6. |
| | Sweet Peanut Paste Stuffed | 由牛海豹 45. Country Style Beef with Noodles Soup4.25 | 槽 畅 飯 88. Duck w Foo Chow Sauce Over Rice3.75 | | |
| | Rice Ball Soup (8)2.50 | 牛 什 粉 干 46. Cattle's Visoera with Rice | 炒. 魚 片 仮 89. Sauteed Sliced Fish Over Rice | 一品牛 | |
| 寅1 | 5. Meat Stuffed Rice Ball Soup (8) | Vermicelti Soup425 | 幹排骨飯 90. Foo Chow Style Spare Ribs Over Rice3.75 | | |
| | 6. Fried Meat Dumplings (6) 3.00 | 牛什来粉 47. Cattle's Viscera with Rice Noodles Soup5.00 | 荔枝肉飯 91. Leechl Pork Over Rice | 肉 類 BEEF/PORK | |
| | 7. Steamed Meat Dumplings (8) | 牛尾粉 干 48. Ox-Tail with Ruce Vermicelll Soup4.25 | 内 片 飯 92. Sauteed Sliced Pork Over Rice | | |
| | 8. Crystal Shrimp Dumplings (10) | 榨菜肉絲粉粉 49. Shredded Pork & Pickled | Pork Stomach Over Rice | | |
| 鲜 经1 | 9. Steamed Seafood Dumplings (10) | Cabbage Noodles Soup | 菜花肚片飯 94. Califlower with Pork Stomach Over Rice3.75 | 韭 黃 宁 内130. Shredded Beef with Chives | |
| | Eight Treasures Steamed Sweet Sticky Rice. 2.50 | 煮魚 鍾 50. Fish Noodles with Soup | 紅挽豆腐飯 95. Braised Bean Curd Over Rice | 蔥爆牛肉絲131. Shredded Beef with Scallion | |
| | 1. Sweet Taro Pudding | 煮 台 棵 51. Rice Cake with Soup (平林) | | 小芹菜牛肉絲132. Shredded Beef with Chinese Celery | |
| | TO DESCRIPTION OF THE PROPERTY | 杰 米 粉 52. Rice Noodles with Soup | 現煮鮮湯 SOUP | 牛角椒牛絲133. Shredded Beef w Green Pepper | |
| | | 煮粉 于 53. Rice Vermicelli with Soup | | 通菜沙茶牛134. Shredded Beef with Water Spinach | 7. |
| 加小點 | SPECIAL APPETIZERS | 煮 河 粉 54. Ho fun with Soup | 什 會 湯 96. Mixed Intestine Soup | 臺 慈 緒 紅135. Ginger Scallion Pork Blood | 7. |
| h 1 mm c | 0.01.0.11 | 煮 株 体 55. That Noodles with Soup | 芙蓉干貝海 97. Stew Egg with Dry Scallop Soup | 韭菜结红136. Chives Green w Pork Blood | 7. |
| | 2. Crispy Pork Intestine 6.95 | か、魚 麺 56 Stir-Fried Fish Noodles | 芙蓉刀塊 98. Stew Egg with Clarm Soup8.95 | 韭菜大赐137. Chives Green w Pork Intestine | 7. |
| | 3. Fried Small Oyster | 分 行 下 57. Sut-Fried Rice Cake(中枢) | 芙蓉肚尖 99. Stew Egg with Pork Stomarh Soup | 姜 慈 大 將138. Ginger Scallion Pork Intestine | 7 |
| | 4. Tasty Cattle's Viscera | 沙来 粉 59. Stir-Fried Rice Noodles | 绿瓜花规清 100. Clam & Loofah Soup | 酸菜大腸139. Sour Mustard, Pork Intestine | |
| | 5. Cold Jelly Fish10.95 | 25 47 55 60. Stir-Fried Egg Noodles 3.95 | 基综合利汤 101. Clam with Shredded Ginger Soup | 槽 大 腸140. Pork Intestine with Foo Chow Sauc | |
| 拌型坝2 | 6. Cold Jelly Fish Head12.95 | 牛肉炒粉 61. Stir-Fried Noodles with Beef | 破菜,魚頭湯 103. Sour Mustard with Fish Head Soup | 五花内冬药于141. Dry Bamboo Shoot w Pork | |
| 水毛豆2 | 7. Young Soybean with salt2.95 | 海 好 勃 62. Stir-Fried Noodles with Seafood | 始美直裔 湯 104. Crab Egg w Bean Curd Soup | 持冬 有 千142. Dry Bamboo Shoot w Foo Chow Sa | |
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| 7110000 | 000111111111111111111111111111111111111 | 馳名清燉 STEW SOUP | 缘封 豆商 107. Oyster with Bean Curd Soup | 極 維 青 145. Stir Fried Spare Ribs with Saft & Pr | |
| 味拼盤2 | 8. Country Style Assorted Mix | 清燉糕魚 64. Stew Ctrip Bass Soup | 花蚬豆腐 168. Clam with Bean Curd Soup | 荡枝 肉146. Leechi Pork | |
| | (鸭、牛、猪肚、猪舌)7.95 | 清 琳 水 . 6. 65. Stew Turtle (Reserved) (預訂) | 酸菜肚片湯 109. Sour Mustard, Stomach Soup | | |
| 鸣 丢2 | 9 Country Style Duck Tongue | 老酒鐵河鳗 66. Stew Eel Fish with Cooking Wine SoupS/P | 大陽緒血湯 110. Pork Intestine with Pork Blood Soup4.25 | 炒 肚 片147. Sauteed Pork Stomach | |
| 水 啦3 | 0. Country Style Duck | 老酒強刀塊 67. Stew Clam with Cooking Wine Soup | 牛 件 湯 111. Cattle's Viscera Soup | 酸菜炒肚片148. Sour Mustard, Stomach | |
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| | 3. Country Style Pork Stomach | 清 娥 羊 內 70. Stew Lamb Soup | Pickled Cabbage Soup | 南煎豬肝151. Sauteed Pork Liver with | |
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West Indian & American Dishes



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179-11 Hillside Avenue, Jamaica, NY 11432
718-523-6280
718-523-6680

Free Parking in Rear



| <u>Appetizers</u> |
|--|
| 1. Chicken Wings / Liver or Gizzard 4.25 |
| 2. Fried Chicken |
| 3. Fried Calamari 5.95 |
| 4. Bunjal Pork 5.95 |
| 5. Fried Snapper 8.99 |
| 6. Roast Lamb |
| 7. Roast Pork 6.95 |
| 8. Roast Beef 6.95 |
| 9. Roast Duck 8.95 |
| 10. 8ar-B-Que Spare Rib |
| 11. Bar-B-Que Chicken 5.95 |
| 12. Chicken in the Ruff |
| 13. French Fries |
| 14. Jerk Chicken |
| 15. Jerk Pork |
| 17, Fried Shrimp |
| 18. Fried Shark |
| 19. Fried 8angamary |
| 20. Cha Chi Kai Chicken |
| Fried Rice |
| <u> </u> |
| 21. 8ar-B-Que Spare Ribs Fried Rice 7.95 |
| 22. Roast Duck Fried Rice 9.50 |
| 23. Roast Lamb Fried Rice |
| 25. Jerk Chicken Fried Rice |
| 26. Jerk Pork Fried Rice |
| 27. House Special Fried Rice 8.95 |
| = 28. Plain Fried Rice 4.95 |
| 29. Vegetable Fried Rice 5.25 |
| 30. Chicken Fried Rice 5.95 |
| 31. Roast Beef Fried Rice 7.95 |
| 32. Roast Pork Fried Rice 6.95 |
| 33. Shrimp Fried Rice 7.95 |
| 34. Mixed Fried Rice 7.95 |
| 35. Pepper Shrimp Fried Rice 10.95 |
| |
| |

| Lo Mein | |
|---|--------------|
| 36. Bar-B-Que Spare Rib Lo Mein. | 8 95 |
| 37. Roast Duck Lo Mein | 9.95 |
| 38. Bar-8-Que Chicken Lo Mein | 8.95 |
| 39. Jerk Chicken Lo Mein | 8.95 |
| 40. Jerk Pork Lo Mein | 8.95 |
| 41. Vegetable Lo Mein42. Chicken Lo Mein | 6.95 |
| 43. Roast Pork Lo Mein | 6.95 |
| 44. Roast 8eef Lo Mein | 6.95 |
| 45. Shrimp Lo Mein | 7.95 |
| 46. Mixed Lo Mein | 8.95 |
| 47. Pepper Shrimp Lo Mein | 11.95 |
| 49. House Special Lo Mein | 8.95 |
| | |
| Chow Mein | _ |
| 50. 8ar-B-Que Spare Rib Chow Me | ein 8.95 |
| 51. Roast Duck Chow Mein | 9.95 |
| 52. 8ar-B_Que Chicken Chow Mei | in 8.95 |
| 53. Jerk Chicken Chow Mein 54. Jerk Pork Chow Mein | 8.95 |
| 55. Vegetable Chow Mein | 5.95 |
| 56. Chicken Chow Mein | 6.95 |
| 57. Roast Pork Chow Mein | 6.95 |
| 58. Roast 8eef Chow Mein | 7.05 |
| 59. Shrimp Chow Mein | 8.95 |
| 61. Pepper Shrimp Chow Mein | 11.95 |
| 62. Roast Lamb Chow Mein, | 8.95 |
| 63. House Special Chow Mein | 8.95 |
| <u>Vegetables</u> | |
| 64. Mixed Vegetablesw/Garlic or Oyste | r Sauce 5.95 |
| 65. Broccoli Garlic Sauce | 5.95 |
| 66. Steam Mixed Vegetables | 4.95 |
| | |
| | |
| | |

| _ Chicken _ |
|---|
| 67. Chicken with Broccoli |
| 68. Chicken with Mixed Vegetables 7.25 |
| 69. Chicken with Bora & Cabbage 7.25 |
| 70. Chicken in Garlic Sauce |
| 71. Sweet & Sour Chicken |
| 72. General Tso's Chicken |
| |
| <u>Lamb</u> |
| 74. Lamb with Peppers & Onions 8.95 |
| 75. Lamb with Broccoli |
| 76. Lamb with Mixed Vegetables 8.95 |
| 77. Lamb with Bora & Cabbage 7.95 |
| Beef |
| 78. Pepper Steak with Onions |
| 79. Beef with 8roccoli |
| 80. Beef with Mixed Vegetables 7.95 |
| 81. Beef with Bora & Cabbage 7.95 |
| <u>Pork</u> |
| 82. Roast Pork with Broccoli |
| B3. Roast Pork with Mixed Vegetables. 7.95 |
| 84. Roast with Bora & Cabbage 7.95 |
| Seafood 👚 |
| 85. Shrimp with Broccoli |
| B6. Shrimp with Lobster Sauce 9.25 |
| 87. Battered Fried Shrimp 12.95 |
| BB. House Fish 12.95 |
| 89. Fried Red Snapper |
| 90. Seafood Combination 19.95 |
| (Shrimp, Crab Meat, Lobster Meat, Calamari) 91. Lobster With Sauce (Seasonal) 19.99 |
| 92. Grilled Shrimp (10 Jumbo) 11.95 |
| Veg. * Chicken * Lamb * Beef * Pork * Seafood |
| Served w/White Rice * w/Fried Rice \$1 extra |
| |
| |

Fresh Flour Tortillas

| 1. | Al Carbon (Grilled Steak) | 2.3 |
|-------|-------------------------------------|------------|
| 2. | Al Carbon & Guacamole | . 2.6 |
| 3. * | Black Bean | 1.00 |
| 4. * | Black Bean & Cheese | 1.2. |
| 5. | Pinto Bean | 1.0 |
| | Pinto Bean & Cheese | |
| 7 | Tex Mex Chili with Lettuce, Tom | |
| | & Cheese | 1.2. |
| 8. * | Cheese | 1.7. |
| 9. | Chicken Fajita | |
| | (Grilled Chieken, Onions & Peppers) | |
| 10. | Chicken Fajita & Guacamole | 2.2 |
| 11. * | Mixed Vegetable Fajita | 1.7 |
| 12. * | Guacamole | 1.9 |
| 13. | Tex Mex Chili | 1.0 |
| | (Cround Beef with Bean) | |
| 14. | Steak Fajita | 2.5 |
| | (Grilled Steals, Onions & Peppers) | |
| 15. | Steak Fajita & Guacamole | |
| 16. | Chicken Taco (Lettuce, Tunsto & Cl | 10carc)2.2 |
| 17. | Steak Taco (Lettuce, Tannito & Che | ese) 2.7. |
| | Hard Shell Taco | |
| | | |

| 21. | Guacamole Taco 1.80 |
|------|--|
| 22. | Chicken Taco (Grilled Chicken) 2.00 |
| 23. | Steak Taco (Crilled Steak) |
| | , |
| | Tostada Salads |
| | (Served in Crisp Fresh Flour Tortilla with |
| Iceb | perg Lettuce, Jalapeno, Tomato and Cheddar Cheese) |
| 30. | Black Bean or Pinto Bean 4.50 |
| | |

| Inc | (Served in Crisp Fresh Flour Tortilla with berg Lettuce, Jalapeno, Tomato and Cheddar Cheese) |
|-----|--|
| | Black Bean or Pinto Bean 4.50 |
| 37. | Chicken Fajita (Grilled Chicken) 4.95 |
| 32. | * Guacamole 5.25 |
| 33. | Steak Fajita (Grilled Steak) 5.25 |
| 34 | Tex Mex Chili 4.95 |
| | |



Tex - Mexican Food
Our Flour Tortilla is made fresh throughout the day.
we only bake to your request, to maintain freshness.

NOTE: * Indicates Suitable for Vegetarian

Quesadillas

| 25. | Monterey Jack Cheese & Chicken 3.00 |
|-------|---|
| 26. * | Monterey Jack Cheese & Jalapeno . 2.75 |
| 27. * | Monterey Jack Cheese & Guacamole 3.00 |
| 28. * | Monterey Jack Cheese & Black Bean 2.85 |
| 29. | Monterey Jack Cheese, Ham, Turkey, |
| | Chicken, Salsa Ranchera & Scallion 4.00 |
| | CHICKEN, Salsa Kanchera & Scallion 4.00 |

Side Orders 38. * Corn Tortilla Chip.

| 39. * | Guacamole (4 oz.) 1.70 |
|-------|---------------------------------|
| 40. * | Jalapeno Peppers 1.00 |
| 41. * | Cheddar or Jack Cheese 1.00 |
| 42. | Pinto Bean 1.00 |
| 43, * | Black Bean 1.00 |
| 44. * | Salsa Ranchera 1.00 |
| 45. * | Lettuce and Tomato 1.00 |
| 46. | Tex Mex Chili 1.50 |
| 47. * | Sour Cream |
| 48. * | Mexican Rice 1.50 |
| 49. * | Mexican Rice and Black Bean or |
| | Pinto Bean 2.25 |
| 50. | Mexican Rice and Chicken 2,75 |
| 51. | Mexican Rice and Steak 3.50 |
| 52. | Hot Buffalo Wings (8 Pcs.) 2,50 |
| 53. | Hot Buffalo Wings (4 Pcs.) |
| | with Rice 2.75 |
| 54. | Hot Buffalo Wings (4 Pcs.) with |
| | French Fries 2.75 |
| | |

Fajitas by the Pound

Twelve Fresh Flour Tortillas,
Gnilled California Peppers and Spanish Onions,
Home Made Rean and Salsa Ranchera with

| 35 | Chicken | 13.00 |
|-----|-------------|-------|
| 36. | Steak | 14.00 |
| 37. | Combination | 13.00 |

(Plates served with Cheese, Guacamole, Tomato, Rice, Black Bean)

| C1. | with Chicken | 4.75 |
|------|---------------|------|
| C 2. | with Steak | 5.00 |
| C 3. | Tex Mex Chili | 4.50 |
| | | |

* All Prices Subject To Sales Tax *

Happy Zarden

Pizza Restaurant and

and
Tex-Mexican Food

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FREE DELIVERY DAILY Servicio a Domicilio minimum charge \$5.00 from: 11:00 am to10:30 pm

* Catering For All Occasions *

| | Appetizers and Salads | PIZZA RE. | CTZ | ILID ANT | | Hot Italian Dishes | |
|------------|--|---|------|--|------|--|--------|
| , | Baked Clams (6) 5.00 | PIZZAKL | 317 | IUN/IIVI 69 | | (with choice of Pasta or Salad) | |
| | Fried Calamari 4.50 | | | | 52. | Chicken Parmigiana | 7.95 |
| 3. | Eggplant Rollatine 5.25 | Pizza | | Pasta Dishes | 53. | Sausage Parmigiana | |
| 3. | Mozzarella Sticks (6) 3.50 | Slice Regular 1.40 | | (All Served with Hot Italian Bread & Butter) | 54. | Steak with Onions & Peppers | |
| 4. | Chicken Nuggets (10) | Slice Sicilian | 22 | Baked Zui 5.00 | 55. | Chicken Marsala (Nushrooms) | |
| 5. | Buffalo Wings (8) | Suce Sicular1.45 | 33. | | 56. | Chicken Française | |
| 6. | French Fries | | 34. | Ravioli Marinara 5.00 | 30. | (Lemon & white Wine) | 1.55 |
| 7. | Onion Rings | Pies Sm 16' Lg.18' | 35. | Tortellini Marinara 5.00 | 57. | Chicken Sorrentino | 8.95 |
| 8. | Garlic Bread | · | 36. | Penne Alla Vodka 5.50 | | (Boncless Breust with Egg Plant Prosciutto & Mozurella) | |
| 9. | Mix Salad 3.00 | P 1. Cheese 7.50 9.50 | 37. | Pasta Primavera 5.50 | 58. | Chicken Cacciatore | 7.05 |
| 10. | Cold Antipasto 5.00 | P 2. Extra Cheese 9.00 11.50 | 38. | Stuffed Shells 5.50 | 50. | (Mushrooms & Marinura Sauce) | 1.33 |
| 11. | Grilled Chicken Salad | P 3. Sicilian 10.50 14.50 | 39. | Rigatoni Bolognese 5.50 | 59. | Veal Parmigiana | 8.95 |
| 12. | Pasta Fagioli Soup | P 4. White 9.50 12.50 | 40. | (White or Red Clam Sauce) | 60. | Eggplant Parimigiuna | 6.95 |
| 12. 13. | Broccoli Sautee | P 5. Hawaiian 10.50 13.50 | 41. | Manicotti | | | |
| 13. | Spinach Sautee 3.00 | P 6. Vegetable 12.50 15.00 | 42. | Pasta w. Chicken & Broccoli 6.95 | | | |
| 14 | Spiriacit Sautee | P 7. Sausage 9.00 11.50 | 43. | Tortellini Alfredo | | Seafood | |
| | Hot Heroes | P 8. Pepperoni 9.00 11.50 | 44. | Lasagna | | _ | |
| 15. | Veal Cutlet Parminiana | P 9. Mushrooms 9.00 11.50 | 45. | Fettucine Alfredo | | (with Choice of Pasta or Salad) | |
| 16. | Veal Cutlet with Lettuce & Tomato . 5.00 | P10. Chicken 10.50 13.50 | 46. | Ziti with Broccoli | 61. | , , | |
| 17. | | P11. Meat Balls 10.50 13.50 | 47. | Spaghelli Carbonara | 62. | Shrimp Scampi | 9.75 |
| | Chicken Cutlet with Lettuce & | P12. Ham 9.00 11.50 | 48. | Spaghetti with Meat Ball or | CO | (Garlie, White Wine & Lemon) | 0.75 |
| | Tomatoes 4.50 | P13. Special 12.50 15.00 | 70. | Sausage | 63. | (White Wine & Lemon) | 9.13 |
| 19. | Meat Ball Parmigiana 4.50 | | 49. | Spaghetti, Ziti, or Linguini, with | 64. | Shrimp Oraganata | 9.75 |
| 20. | Meat Balls 4.00 | Each Extra Topping | 43. | Garlic & Oil | | (White Wine & Lemon Breaded) | |
| 21. | Sausage with Onions & Peppers 4.50 | Slice - \$0.60 | 50. | Spaghetti, Ziti, or Linguini, with | 65. | Shrimp Marinara | 9.25 |
| 22. | Sausage Parmigiana 4.50 | Small Pies - \$1.50 | 50. | Tomato Sauce | 66. | Calamari Fradiablo with Marinar | a 7.95 |
| 23. | Pizza Steak (Fresh Tomotoes & Cheese) 5.00 | | 51 | Spaghetti, Ziti, or Linguini, with | | (Hot, Med., or Sweet) | |
| 24. | Steak w/ Onions, Peppers & Cheese 5.00 | Large Pies - \$2.00 | 31 | Meat Sauce 5.00 | | | |
| 25. | Sausage & Eggs 3.95 | Anchowes * Eggplant * Jalapenos * Onions | | wear sauce | | | |
| 26. | Peppers & Eggs 3.50 | * Peppers * Broccoli * Spinach * Black Olives | | | | Drinks | |
| 27. | Eggplant Parmigiana 4.50 | * Pineapple * Fresh Garlic | | Italian Specialties | Coff | ee | 0.60 |
| 28. | Shrimp Parmigiana 5.75 | | S 1. | Cheese Calzone | | uccino | |
| | Cold Heroes | | S 2. | | | esso | |
| | | | | Ham Calzone | | esso | |
| 29. | Turkey 4.00 | Burgers | S 3. | | | Chocolate | |
| 30. | Ham & Cheese 4.00 | | S 4. | Sausage Roll | | 2 (can) | |
| 31. | Salami & Provolene 4.00 | Ham Burger | S 5. | Spinach Roll | | g (bottle) (20oz.) | |
| 32. | | Cheese Burger 3.25 | S 6. | Garlic Knots (5) 1.00 | | | |
| | (Lettuce & Tomato 50(Extra) | with French Fries 1.50 (Extra) | 57. | Beef Patties 1.50 | Sna | ople | 1.60 |

| | | MEALS SPECIAL | |
|---|-------|---|---------------|
| | | Cantonese & Mandarin Cuisine | |
| | B 1. | HAPPY GARDEN MEALS | Orde a a s |
| | | Jumbo shamp, scallops, sliced beel, chicken, roast pork & mixed veg w a special sauce | |
| | B 2.* | CHICKEN W. ORANGE FLAVOR | 7.50 |
| | B 3. | SCALLOPS & BEEF | B.95 |
| | B 4.* | BEEF W. ORANGE FLAVOR Sliced lender beel sauteed in hot pepper sauce with Mandann orange peel flavor | 7.95 |
| | B 5.∗ | GENERAL TSO'S CHICKEN | 7.50 |
| | B 6.∗ | SESAME BEEF Sliced tender flank steak sauteed w special brown sauce & Iresh sesame seeds lopping | 7.50 |
| ı | B 7.∗ | SESAME CNICKEN Chunks beoneless chicken studeed will special brown sauce & Iresh sesame seeds topping | |
| | В В. | FOUR SEASON | B.95 |
| | B 9. | HAWAII FIVE "O" | 9.95 |
| | B10.* | SNRIMP & BEEF HUNAN STYLE I | B.95 |
| | B11.* | ORAGON & PHOENIX | B.95 |
| | B12. | TRIPLE OELIGHT | B.50 |
| | B13.* | SQUID W. GARLIC SAUCE | 7.95 |
| | B14.* | HUNAN SEAFOOD DELIGHT Shrump and scallops | 9.95 |
| | B15.* | GENERAL TSO'S SHRIMP | 9.95 |
| | B16. | SEAFOOO SPECIAL | 9.95 |
| | B17. | EGGPLANT DELIGHT | B.95 |
| i | B1B. | ROAST DUCK W. MIXED VEG | B.95 |
| | B19. | PORK CHOP PEKING STYLE | 7.50 |
| | B20. | PORK CHOP W. ONION & TOMATO 7 | 7.50 |
| | | | |

| | 11.00 and to 4.00 pin (31.00 extra anter 4 pin) |
|---------|---|
| | (including of Soup: Wonton, Egg Drop, or |
| | Hot & Sour & Roast Pork Fried Rice |
| 1. 1. * | General Tso's Chicken |
| | Sesame Chicken4.50 |
| 1 3. + | Chicken w. Drange Flavor |
| £ 3. * | Cinckell W. Urange Flavor |
| L 4. * | Hunan Chicken4.50 |
| £ 5. * | Silced Chicken in Garlic Sauce 4.50 |
| £ 6. * | Curry Chicken4.50 |
| L 7. | Moo Goo Gai Pan |
| Ł B. | Olced Chicken w. Cashew Nuts 4.25 |
| L 9. | Chicken w. Broccoli (or Mixed Veg.) 4.50 |
| L10. | Sweel & Sour Chicken or Pork |
| | |
| L11. * | Hunan Beef4.50 |
| L12. * | Shredded Beef, Szechuan Style 4.50 |
| L13. * | Shredded Beef in Gaille Sauce |
| L14. | Beef w. Broccoli (or Mixed Veg.) 4.50 |
| L15. | Pepper Sleak w. Onlon4.50 |
| 116 + | Hunan Shrimp4.50 |
| 117 | Baby Shrimp in Garlic Sauce |
| | |
| L1B. * | Szechuan Style Shilmp4.50 |
| L19. | Baby Shrimp w. Cashew Nuts4.50 |
| L20. | Shilmp w. Bioccoff (or Mixed Veg.) 4.50 |
| L21. | Jumbo Shrimp, Lobster Sauce 4.50 |
| L22. * | Hunan Style Pork |
| | Shredded Pork w. Gaille Sauce 4.25 |
| L24. | Roast Pork w. Broccoll (or Mixed Veg.) 4.25 |
| L 25. | Mixed Vegetable |
| L26. * | Broccoli in Garlic Sauce |
| 127. + | Bean Curd Szechuan Style |
| L2B. | Chow Mein (Roast Pork, Chicken, Beet, |
| | Shrimp, or Veg.) |
| 1.29. | Black Bean Sauce w. (Roast Pork, |
| LZ9. | Chicker Book of Chickers Fork, |
| L30. | Chicken, Beet or Shrimp)4.25 |
| L30. | Egg Foo Young w. (Roast Pork, Chicken, |
| | Beet, Shrimp, or Veg.) 4.00 |
| L31. | Lo Mein w. (Roast Pork, Chicken, Beef, |
| | Shrimp or Veg.) |
| L32. | Boneless Spare Ribs 4.60 |
| L33. | String Bean w. (Roast Pork, Chicken, |
| | Beet, or Shrimp)4.50 |
| 134 . | Bouble Chicken & Shrimp Ding |
| 104. * | Kura Day Oktaban Dian |
| L35. * | Kung Pao Chicken Ding4.25 |
| | General Tso's Fish4.50 |
| L37. | Sesame Fish 4.50 |
| £38. * | Hunan Fish4.50 |
| L39. | Fish with Mixed Veglable4.50 |
| | |

LUNCH SPECIAL

| (All Served w. Fried Rice & Egg Roll) No. 1. Chicken or Roast Pork Chow Mein 5 No. 2. Shrimp or Beel Chop Suey 5 No. 3. Pepper Sleak 5 No. 4. Roast Pork w. Mixed Veg 5 No. 5. Shrimp w Lobster Sauce 6 No. 6. Bar-8-Q Spare Ribs 6 No. 7. Sweel & Pungent Pork or Chicken 5 No. 8. Roast Pork Egg Foo Young 5 No. 10. Moo Goo Gal Pan 5 No. 11. Beef or Chicken w Broccoll 5 No. 12. Roast Pork w. Broccoll 5 No. 13. Roast Pork w. Broccoll 5 No. 14. Chicken w. Broccoll 5 No. 15. * General Tso's or Sesame Chicken 5 No. 16. Boneless Spare Ribs 6 No. 17. * Numan Shrimp 6 No. 19. * Kung Poo Double Ung 6 No. 19. * Kung Poo Double Ung 5 Fortune Cookies 0 Attra Noodles 0 Extra Noodles 0 Extra Noodles 0 Extra Noodles 0 Extra Noodles 0 Extra Noodles 0 Extra Roodles 0 | 25 |
|--|-----|
| No. 2 Shrimp or Beel Chop Suey | |
| No. 3. | .00 |
| No. 4. Roast Pork w. Mixed Veg | 00. |
| No. 5. Shirimp w Lobster Sauce 6. 6 | .30 |
| No. 6. Bar-6-Q Spare Ribs 6.6 | .30 |
| No. 7. Sweel & Pungent Pork or Chicken | .25 |
| No. B. Roast Pork Egg Foo Young | .25 |
| No. 9. * Hunan Chicken or Beet | .00 |
| No.10 | .30 |
| No.11. Beef or Chicken w. Broccol 5. No.12. Roast Pork or Chicken to Mein 5. No.13. Roast Pork or Chicken to Mein 5. No.14. Chicken w. Bartic Sauce 5. No.15. General Tso's or Sesame Chicken 5. No.15. Boneless Spare Ribb 6. No.17. * Nunan Shrimp 6. No.18. Shrimp w. Broccol 6. No.19. * Kung Poo Double Oling 6. SIDE ORDERS | .50 |
| No.12 | .30 |
| No.13 | .50 |
| No.14. * Chicken w. Garlic Sauce | .00 |
| No.15. * General Tso's or Sesame Chicken | .30 |
| No.16. Boneless Spare Ribs | .50 |
| No.17.* Nunan Shrimp | .50 |
| No.18. Shrimp w. Broccoil | |
| No.19.* Kung Poo Double (ling | |
| SIDE ORDERS Fortune Cookies 0 Almond Cookies 0 Extra Noodles 0 | |
| SIDE ORDERS Fortune Cookies 0. Almond Cookies 0. Extra Noodles 0. | .25 |
| Fortune Cookies 0. Almond Cookies 0. Extra Noodles 0. | |
| Atmond Cookies | |
| Extra Noodles 0. | .50 |
| | .50 |
| Extra Rice 0. | .50 |
| | .70 |
| Brown Rice1. | .00 |
| French Fries 1. | 50 |
| Apple Stick (12) 1. | 50 |
| * HOT & SPICY | |

SPECIAL

Grand Opening

HAPPY GARDEN

CHINESE FOOD TO TAKE OUT

Szechuan ~ Hunan ~ Cantonese and Mandarin Cuisine



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Fri. & Sat.: 11:00 am - 11:30 pm
Sunday: 11:00 am - 11:00 pm

Order Over \$10.00

FREE Soda

| | _ | | w. Free | nch w. Pork w. Shrimp or w. Green or |
|---|------|-------|---------|---|
| SPECIAL | | Plain | | rich w. Pork w. Shrimp or w. Green or rices Fried Rice Beef Fried Rice Yellow Plantain |
| Half Fried Chicken | | 2.70 | 2 | 50 400 450 400 |
| Fried Chicken Wings (4) or Fried Chicken Leg (2) . | | 2.70 | 3 | 96 3.35 4.00 3.35 |
| Fried Pork Chop (2) | | 2.00 | 2. | 40 2.00 4.40 3.00 |
| Fried Fish | | 2.30 | 3. | 40 200 440 300 |
| Fried Jumbo Shrimps (5) | | 2.50 | 3. | 50 500 550 500 |
| Fried Jumbo Shrimps (5) | | 3.75 | 4. | 30 3.00 3.30 3.00 |
| Bar-B-D Chop Spare Rib Tips | | 3.00 | J. | co con 550 500 |
| Fried Shrimp (21) | | 3.75 | 4. | ro 400 450 400 |
| Fried Crab Stick (5) | | 2.70 | J. | 75 4 75 4 75 4 75 |
| Fried Scallops | | 3.00 | ქ. | ro 4.00 4.60 4.00 |
| Chicken Nugget (10) | | 2.10 | o | 30 4 00 4.30 4.00 |
| APPETIZERS | | | ~ | HOW MEIN OR CHOP SUEY |
| | | | - | |
| 1a. Spring Roll or Veg. Egg Roll | 1.00 | | | (w. White or Brown Rice) Pt. Qt. |
| 1 Roast Pork Egg Roll (each) | 0.95 | | 28. | Chicken or Pork Chow Mein / Chop Suey 2.80 5.20 |
| 2. Shrimp Egg Roll (each) | 1.05 | | 29. | Veg. Chow Mein / Chop Suey 2.75 5.00 |
| Boneless Spareribs (Sm) 4.00 (Lg) | 7.25 | | 30. | Beef Chow Mein / Chop Suey |
| 4 Barbecued Spareribs (Sm) 4.40 (Lg) | 8.40 | | 31 | Fresh Shrimp Chow Mein / Chop Suey 3.25 625 |
| 5. Shrimp Toasl (2) | 2.25 | | 32. | House Special Chow Mein / Chop Suey 4.00 7.50 |
| 6. Fantail Shrimp (each) | 1.00 | | 33. | Lobster Chow Mein / Chop Suey 4.00 7.50 |
| 7. Fried Wonton (10) | 2.00 | | | |
| Fried or Steamed Dumplings (8) | | | | FRIED RICE Pt. Qt. |
| 9 Fried or Steamed Veg. Dumplings (8) | | | 39. | Plain Fried Rice 1.50 3.00 |
| 9a. Fried or Steamed Chicken Dumplings (8) | | | 40. | Roast Pork Fried Rice 2.75 5.00 |
| 10. Steamed Shrimp Dumplings (8) | | | 41. | Fresh Shrimp Fried Rice 3.25 6.00 |
| 10a. Mixed Dumplings (Pork, Chicken, Veg. & Shrimp) | | | 42. | Chicken Fried Rice 2.75 5.00 |
| 11 Fried Banana (Fried Plantain) | | | 43. | Beet Fried Rice 3.00 5.80 |
| 12. Cold Noodle with Sesame Sauce | 3.00 | | 44. | Young Chow Fried Rice 3.50 6.80 |
| 13 Fried Chicken Finger 2.75 | 4.75 | | 45. | Lobster Fried Rice 4.00 7.50 |
| 13a. Roast Pork Bun | 1.00 | | 46. | Vegetable Fried Rice 2.50 4.80 House Special Fried Rice 4.00 7.50 |
| 13b. Chicken Bun | | | 47. | House Special Fried Rice 4.00 7.50 |
| 13c. Vegetable Bun | | | | |
| 13d. Teriyaki Chicken | | | | EGG FOO YOUNG |
| 13e. Tenyaki Beef | | | | (w. White or Brown Rice) |
| 13f. Scallion Pancake | | | 48. | Roast Pork Egg Foo Yourig 4.25 |
| 13g Sui Mai (3) | 3.25 | | 49. | Fresh Shrimp or Beef Egg Foo Young 4.75 |
| 13h. ★ Sesame Wonton in Hot Oil | 3.00 | | 50. | Chicken Egg Foo Young |
| SOUP (Crispy Noodles) Pt. | Ot. | | 51. | Mushroom Egg Foo Young 4.25 |
| 14 Wonton Soup 1.25 | 2.20 | | 52. | Vegetable Egg Foo Young |
| 15. Egg Drop Soup 1.00 | 1.70 | | 53. | Lobster Egg Foo Young |
| 16 Wonton Egg Drop Soup 1.50 | 2.70 | | 50. | EddSidi Egg i do rodig ii iii iii i |
| 17. Chicken Rice Soup | 1.70 | | | LO MEIN Pt. Ot. |
| 18. Chicken Noodle Soup 1.00 | 1.70 | | r. | |
| 19 Chicken Yal Gaw Mein | 2.80 | | 54. | Plain Lo Mein |
| 20. Chicken Rice Noodle Soup (Mei Fun) 1.75 | 3.00 | | 55. | Roast Pork Lo Mein |
| 21. Beef Yal Gaw Mein | | | 56. | Beet Lo Mein 3.25 6.00 |
| 22. Pork Yat Gaw Mein | | | 57. | Beel LO Wiew |
| 23. Shrimp Yal Gaw Mein | 3 00 | | 58. | Chicken Lo Mein |
| 24. Bean Curd Vegelable | 2.80 | | 59. | Fresh Shrimp Lo Mein 3.55 6.50 |
| 25. * Hot & Sour Soup | 2.80 | | 60. | |
| 26. House Special Soup | 4 25 | | 61. | LOUSIEI LO MEIN 4,00 7.75 |
| 27 Crab Meat Velvet Corn Soup | 3.80 | | | |
| 28. Chicken Corn Soup 1.50 | 2.80 | | | ★ HOT & SPICY |
| | | | | |

| | | _ | |
|------------|---|---------------|---|
| | | | |
| | THIN RICE NOODLE | | SEAFOOD (w. White or Brown Rice) Pt. Qt. |
| 62. P | Pork Chow Mer Fun 3.25 | 5.95 | 103. Plain Lobster Sauce 2.00 4 00 |
| | Chicken Chow Mei Fun 3.25 | 5.95 | 104 Shrimp w. Eggplant 4.40 8.50 |
| | seef Chow Mei Fun 3.50 | | 105. Shrimp w. Broccoli 4.30 8.25 |
| | Shrimp Chow Mei Fun 3.70 | | 106. Shrimp w String Beans 4.30 8.25 |
| | louse Special Chow Mei Fun . 4.00 | | 107. Shrimp w Cashew Nuts |
| | Singapore Chow Mei Fun | | 108 Shrimp w. Lobster Sauce 4.30 8.25 |
| 68. V | /egetable Chow Mei Fun 3.00 | 5.75 | 109.★ Shrimp w. Hot Garlic Sauce |
| 00. | ogotable one i mer rain i i i i i i i i i i i i i i i i i i | | 110. Shrimp w. Black Bean Sauce 4.30 8.25 |
| | CHOW FUN Pt. | Ot. | 111.* Kung Poo Shrimp |
| 69. F | Roast Pork or Chicken Chow Fun 3.50 | 550 | 112.★ Shrimp Szechuan Style |
| 70. E | Beef Chow Fun 3.75 | 7.50 | 114 * Hol & Spicy Shrimp 4.30 8.25 |
| 71. 8 | Shrimp Chow Fun | 7.50 | 114.* Hol & Spicy Shrimp |
| 73. | /egelable Chow Fun | 5.50 | 116 Shrimp w. Snow Peas 4.65 8.95 |
| 74. H | House Special Chow Fun | 7.50 | 117. Shrimp w. Mushroom 4.65 8.95 |
| 14. 1 | touse openial offers (all of o | 1.00 | 118 Scallops w. Broccoli 4.65 8.95 |
| | CHEEDER CL COLLD | | 119. Lobster Cantonese Style S. Price |
| | SWEET & SOUR | | 120. Squid w Broccoli 4.30 8.95 |
| 75 5 | (w. White or Brown Rice) Pt. | Ot. 5 05 . | 121. Squid w. Mixed Vegelables 4.30 8.95 |
| 70 0 | Sweet & Sour Pork | 5.05 | |
| 76. S | Sweel & Sour Shrimp 4.75 | 8 25 | CHICKEN (w. White or Brown Rice) Pt. Qt. |
| 11. | Sweet & Sout Silbility 4.73 | 0.23 | 122 Chicken w. Eggplant |
| | | | 123. Chicken w. Broccoli |
| | BEEF | | 124 Chicken w String Beans |
| | (w. White or Brown Rice) Pt. | Qt. | |
| 78. I | Beef w. Broccoli 3.75 Beef w. String 8eans 3.75 | 7.25 | |
| 79. 1 | Beef w. String 8eans | 7.25 | 127. Diced Chicken w. Cashew Nuts |
| 80. | Beef w. Dyster Sauce 3.85 | 7.35 | 129. Chicken w. Chinese Vegetables 3.75 7.25 |
| 81. | Pepper Steak w Onions 3.75 | 7.25 | 130. * Hunan Chicken |
| 82. * | Beef w. Hot Garlic Sauce | 7.50 | 131. * Chicken w. Hol Garlic Sauce |
| | Shredded Beef w Scallions 4.00 | | 132. * Chicken W. Curry Sauce |
| 84. * | Sliced Beef Szechuan Style 4.00 | 7.50 | 133.* Kung Poo Chicken 3.75 7.25 |
| 85. * | Beef w. Eggplant | 7.50 | 134 Shredded Chicken Scallions 4.00 7.50 |
| 86. 87. | Beef w. Mixed Vegetables | 7.50 | 135 Chicken w. Pepper & Tomalo 4 00 7.50 |
| 07. | Hot & Spicy Shredded Beef | 7.60 | 136 Chicken w. Oysler Sauce 3.75 7.25 |
| 89 | Beef w. Tomato & Pepper | 7.50 | 137.★ Kung Poo Double Oing |
| 09. | Hunan Style Beef | 7.50 | 138 + Ta Chien Chicken 4.30 7.90 |
| 90. * | Beef w Black Bean Sauce | 7.50 | 139. Chicken w. Black 8ean Sauce 3.75 7.25 |
| 92. | Beef w Snow Peas | 7.50 | 140 Boneless Chicken 6.75 |
| 54. | DEGI W GILOW I Cas 7 00 | 7.00 | |
| | popy. | | MOO SHU Qt. |
| | PORK | | 141, Moo Shu Pork or Chicken 6.25 |
| | (w. White or Brown Rice) Pt. | | 142. Moo Shu Shrimp or 8eef |
| 93. | Roast Pork w. Broccoli 3.75 | 7.00 | |
| 94. | Roast Pork w Eggplant 3.90 | 7.00 | VEGETARIAN |
| | Roast Pork w. Mushrooms 3.90 | | (w. White or Brown Ricc) Pt. Qt. 2.95 5.75 |
| | Pork w. Hot Garlic Sauce 3.75 | | 144 Sauleed String Beans 2.95 5.75 |
| 97.★ | Roast Pork w. Mixed Veg 4.00 | 7.50 | 145 Mixed Vegetables 2.95 5.75 |
| 98. | Roast Pork w. Chinese Veg 3.75 | 7.00 | 146. * Broccoti w. Garlic Sauce |
| 99. * | Sliced Pork Hunan Style 3.75 | 7.00 | 147. * Bean Curd Sauleed Szechuan Style 3.00 5.95 |
| | Roasl Pork w. Snow Peas 4.00 | 7.50 | 148.* Eggplant w. Garlic Sauce |
| 101. | Roast Pork w. Black Bean Sauce | 0.93 | 140 Rean cutri Country Style 3.20 5.95 |
| 102. | Fresh Pork w. Scallions | | 150. Sauleed Snow Peas w Waterchestnuts 3.25 5.95 |
| 102a.* | Double Sauleed Pork | . 7.25 | 100. 040,000 0710111 000 77 1101111111111111111 |
| | | | |
| | | | |
| | | | |

| | SEAFOOD | PI. | QI. |
|---------------------|--|------|-------|
| 67, 🤏 | Baby 5hrimp w Peanuts in Hot Pepper Sauce | 4.50 | 7.50 |
| 68. * | Baby 5hrimp w. Black Bean 5c | 4.50 | 7.50 |
| 69. ^ | Shrimp w. Garlic Sauce | 4.50 | 7.50 |
| 71. | Baby Shrimp w. Cashew Nuts | 4.50 | 7.50 |
| 72. | Shrimp w. Broccoli | 5.00 | 8.95 |
| 73. % | Baby Shrimp w Szechuan Sauce | 5.00 | B.95 |
| 74. | Baby Shrimp w. Szechuan Sauce Shrimp w. Lobster Sauce | 5.00 | 8.95 |
| 75. | Lake Tung-Ting Shrimp | 5.00 | 8.95 |
| 76. | Sweet & Sour Shrimp | 5.00 | 8.99 |
| 77. | Shrimp w Mixed Vegetables | 5.00 | 8.95 |
| 78. 79. | 5liced Shrimp w. Fresh Mushroom | 5.00 | 8.95 |
| 80. | Shrimp with String Beans | 5.00 | B.95 |
| 81. | Scallop with Black Bean Sauce | 5.00 | 8.95 |
| 82. 🤏 | | | 0.93 |
| 83. 1 | Sould w. Peanuts in Hot Sauce | 4 75 | 8.50 |
| 84. 1 | Souid w. Black Bean Sauce | 4 75 | 8.50 |
| 85. | Salt & Pepper Squid | | .8.95 |
| | VEGETABLES | Pt. | Qt |
| 86. | Sauteed Mixed Vegetables | 4.50 | 5.95 |
| 87. 🤏 | Eggplant w. Garlic Sauce | 4.50 | 5.95 |
| 88. | Dried Sauteed String Beans | 4.50 | 5.95 |
| 89. 90. % | Sauteed Broccoli, Snowpeas & String Bean | 4.50 | 5.95 |
| 91. | Broccoli w. Garlic Sauce Sauteed Chinese Vegetable | 4.50 | 5.95 |
| 92. | Moo Shu Vegetable (w. 2 pancakes) | 4 50 | 5.95 |
| 93. 🤏 | Bean Curd Szechuan Style w Minced Meat | 4.50 | 5.95 |
| 94 | Crispy Bean Curd | 4.50 | 5.95 |
| 95. | Crispy Bean Curd | 4.50 | 5.95 |
| 96. | Bean Curd w. Black Mushrooms | 4.50 | 5.95 |
| | FRIED RICE | Pt. | Qt. |
| 97. | Yang Chow Fried Rice | 3.50 | 6.25 |
| 98. 99. | Fried Rice (Choice of Chicken, Shirmp, Beef, Pork or Veg | 2.95 | 4.95 |
| 99. | Pineapple Fried Rice | 2.95 | 4.95 |
| | EGG FOO YOUNG | | Qt. |
| 100. | Egg Foo YOUNG (Choice of Chicken, Shrimp, | | - |
| | | | |
| | CHOW MEIN OR CHOP SUEY | Pt | Ot |
| 101. | Chow Mein or Chop Suey | 3.25 | - 30 |
| | tChoice of Chicken, Shrimp, Beef, Pork or Veg.) | دد.د | 3.23 |
| | PAN FRIED NOODLE | | |
| 102. | Pan Fried Noodles (Choice of Chicken, Shirmp, | | |
| 102. | Beef, Pork or Veg.) | | 6 75 |
| 103. | House Special Pan Fried Noodle | | 6 95 |
| 104. | Seafood Pan Fried Noodle | | 9.50 |
| LOI | TEIN/CHOW FUN/RICE NOOD! | E pt | Ot |
| 105. | Lo Mein (Choice of Chicken, Shirmp, Beef, Pork or Veg.) House Special Lo Mein | 3.25 | 5.75 |
| 106. | House Special Lo Mein | 3.80 | 7.25 |
| 107. | Chow Fun (Choice of Chicken, Shirmo, Reef, Pork or Ve | e l | 5 25 |
| 108. 109. | Rice Noodle (Choice of Chicken Shrimp Reef Pork or | Vogl | 5 25 |
| 109. | Rice Noodle Singapore Style (Curry Flavor) | | 6.25 |

.. . 3.95 COMBINATION PLATTERS

LUNCHEON SPECIAL



| SOUP PL. QL. |
|--|
| Wonton Soup |
| APPETIZERS |
| 10 Roast Pork Bun or Red Bean Bun 1.10 |
| CANTONESE STYLE NOODLE SOUP |
| (Chow Fun Noodle & Rice Noodle are Same Price) |
| N 1. Noodle Soup N 1. Noodle Soup N 1. Noodle Soup N 2. Noodle w. Mixed Vegetable N 2. Noodle w. Salood N 2. Noodle w. Potk & Pickled Cabbage 4.25 N 5. Noodle w. Potk & Pickled Cabbage 4.25 N 6. House Special Noodle Soup 4.95 N 7. Roast Duck w. Noodle Soup 4.50 N 8. B-B-Q Spare Ribs Noodle Soup 4.75 N 9. Roast Chicken w. Noodle Soup 4.25 N 10. Noodle Peking Style 3.75 N 11. White Meat Chicken & Cold Noodle 4.25 N 12. Chinadown Wonton Fish Ball Noodle Soup 3.75 Noodle Soup 3. |

| CHE | FIC | SDE | CIA | TI | FC |
|-----|-----|-----|-----|----|----|

| S 1. 🦠 | GENERAL TSO'S CHICKEN 7.95 Chunks of crispy chicken sauteed w broccoli in spicy sauce | 519. <i>(</i> | GENERAL TSO'S DELIGHT |
|--------|---|---------------|--|
| S 2. | HAPPY PANDA'S NEST 9.95 Combination of shrimp, scallops, king crab meat, chicken in a tasty light sauce | 520. | DRY SHREDDED CRISPY BEEF B. Shredded beef sauteed until crispy served in tangy spicy sauce |
| | w.selected seasones vegetable | S21. 4 | POPK CHOP W. SALT & PEPPER . 7. |
| S 3. | SEAFOOD DELIGHTS | 522. | BONELESS CHICKEN 8. |
| | W. SIZZLING PLATTER 10.95 | 523. | SESAME LEMON FILET |
| S 4. | CRISPY SHRIMP W. WALNUTS 9.95 | | OF FLOUNDER 11. |
| | Jumbo shrimp balls seasonedfrist slightly batter fried & then stir mix some delicious, tenuous, tangerine sauce topped w glazed walnuts | 524. | THREE GLASS CHICKEN |
| S 5. 🤏 | GENERAL TSO'S SHRIMP | | with snow pea pods, mushrooms and scallions Chinese home style sauce |
| S 6. | IRIPLE DELUXE | 52 5. | STEAK KEW W. OYSTER SAUCE 11. Stillow stir fried in oyster sauce with assorted vegetables |
| | Shrimp sliced chicken & beef & vegetable in brown sauce, surround by 7 fried banana | 526. | EXCELLENT SPRING CHICKEN B. |
| \$ 7. | ORANGE FLAVOR BEEF & CHICKEN | 320. | Chunks of chicken w ginger and scallions in special sauce |
| S B. | SIZZLING SCALLOPS & BEEF 9.95 | 527. ' | HAPPY PANDA'S CHICKENB. |
| | Scallops and beef sauteed w garlic sauce | | Stips of chicken nested in tice noodles w garlic & black bean sauce |
| 5 9. | SIZZLING STEAK 10.25 | 528. | CHICKEN A LA STRAWBERRY |
| 510. | Seasoned steak w shredded onion in Kung Pao sauce. CRISPY OR STEAMED WHOLE FISH ANY KIND STYLE | 320. | & BANANA |
| 511. | DOMINO DUCK | \$29. | SUBGUM WONTON |
| S12. | CHICKEN & THREE DIFFERENT | | brown sauce |
| | NUTS B.25 | \$30. | PORK CHOP PEKING STYLE8. |
| S13. 🔏 | Diced chicken sauteed w peanuts, cashew nuts, honey walnuts in special brown sauce CRISPY SQUID IN GARLIC SAUCE9.95 | 531. ' | SA-CHA FOUR SEASONS |
| | Fresh squid lightly fried sauteed w celery & dry pepper in garlic sauce | 532. | DOUBLE FORTUNE 10. |
| S14. 🤏 | HOUSE SPECIAL FISH FILET 8.95 Fish fillets w vegetable in mild garlic sauce | 332. | Sauteed with chicken meat & beef with snow peas, Chinese mushrooms topped |
| S15. | LEMON CHICKEN 8.95 | 500 | with white fried noodles |
| 516. | A combination of scallogs, beef, chicken. | 533. 534. | SWEET & SOUR COMBO |
| | roast pork and Chinese veg Happily together w special sauce | 334. | W. CHICKEN OR BEEF |
| 517. 🤏 | NEW TZE SHRIMP | | Chinese long green fresh broccoli, ginger and scallions in our chef's special sauce |
| S1B. | HOUSE SPECIAL BEAN CURO | 535. | SESAME SHRIMP |
| | CASSERDE9.50 | 536. | LOBSTER ANY STYLE Seasonal Price |
| | Chunks bean curd sauteed with shrimp scallop | 537. | HOUSE SPECIAL STEAK 12.5 |
| | and chicken and mixed veg in brown sauce | S3B. | PEKING DUCK Hf. 12.95 Wh. 21.9 |

| 30. Sliced Chicken W. Broccoli . 4.25 6.95 |
|---|
| 37. Sliced Chicken w. Garlic Sauce 4.25 6.95 |
| 38. Sliced Chicken w. Mixed Veg 4.25 6.95 |
| 39. Sliced Chicken |
| w. Chinese Eggplant 4.25 6.95 |
| 40. Sliced Chicken w. Curry Sauce 4.25 6.95 |
| 41. Sliced Chicken w. String Bean. 4.25 6.95 |
| 42. Sha-Cha Chicken |
| 43. Diced Chicken w. Cashew Nuts 4.25 6.95 |
| 44. Chicken w. Hot Pepper Sauce 4.25 6.95 |
| 45. Diced Chicken & Baby Shrimp., 4.25 6.95 |
| 46 Chicken w. Fresh Mushrooms 4.25 6.95 |
| 47 Sweet & Sour Chicken 4.25 6.95 |
| 47. Sweet & Sour Chicken |
| 49. Sesame Chicken |
| 50. Crispy Duck (Half) |
| S1 Churken with Speciels 6.05 |
| 51. Chicken with Spanich 6.95 52. Chicken with Snow Peas 6.95 |
| 52. Chicken with snow reas |
| DEEL |
| BEEF Pt. Qt. 53. Beef w. Broccoli |
| 53. Beef w. Broccoli |
| 54 Shredded Beef w. Garlic Sauce 4.50 7.35 |
| 55. Beef w. Mixed Vegetables 4.50 7.35 |
| 56. Pepper Steak |
| 57. Shredded 8eef Szechuan Style 4.50 7.35 |
| 58. Munan Beef |
| 58. Hunan Beef |
| 60. Sesame Beef 8.95 |
| |
| PORK PI QL |
| 61. Moo Shu Pork (w. 2 Pancakes) 3.95 6.80 |
| 62. Twice Cooked Pork |
| 63 Sweet & Sour Pork |
| 64. Shredded Pork w. Garlic Sauce 3.95 6.80 |
| 65. Sliced Pork Hunan Style 3.95 6.80 |
| 66. Sliced Pork w. Fresh Mushrooms 3.95 6.80 |
| |
| [|
| SPECIAL HEALTH DIET MENU |
| Dishes Especially Prepared for Health - Consulous Dinners |
| NO OIL, CORN STARCH, NO SALT, Choice of Sauce on the Side |

POULTRY PI. Qt

| 63 64. % 65. % | Twice Cooked Pork 3.95 Sweet & Sour Pork 3.95 Shredded Pork w. Garlic Sauce 3.95 Sliced Pork Hunan Style 3.95 Sliced Pork w. Fresh Mushrooms 3.95 | 6.80 6.80 6.80 6.80 |
|----------------------|---|------------------------------|
| 1 | ECIAL HEALTH DIET MEN Dalas Especially Repaired for Health - Contanos Dinner 10 Olls CORN STARCH, NO SATI, Choixe of Sauce on the 546 | |
| H-1. | LONG LIFE VEGETARIAN | 6.25 mush skin. |
| H-2 | AMERICAN BUDDHIST DELIGHR (A healthful & colorful mixture of snow peas, black mushrooms, beancurd, eggplant, carrots, baby corn | 6.25 |
| H-3. | GOURMÉT GARDEN | 8.95 |
| H-4. | FOUR PRECIOUS JEWELS | 8.95 |
| H-5. | STEAMD SHRIMP & 8ROCCOLI | 9.50 |



COMBINATION PLATTERS

| | Served W. Egg Abii & Fried Aice | |
|-----|---|-----|
| 1. | | 5. |
| 2. | Shredded Pork w. Garlic Sauce | 6.2 |
| 3. | Eog Foo Young (Choice of Chicken, Roast Pork or Shrimp) | 6.2 |
| 4. | Moo Goo Gai Pan | 6. |
| 5. | Pepper Steak w. Onion | 6.2 |
| 6. | Shrimp w. Lobster Sauce | 6. |
| 7. | Sweet & Sour Pork or Chicken | 6. |
| 8. | Bar B.Q. Spare Ribs | 6.5 |
| 9. | Roast Pork w. Chinese Veg. | 6. |
| 10. | Chicken & Broccoli | 6. |
| 11. | Beel & Broccoli | 6. |
| 12. | Roast Pork w. Broccoli | 6. |
| 13. | Beef w. Mushrooms | |
| 14. | Diced Chicken w. Cashew Nuts | 6. |
| 15. | Lo Mein (Choice of Chicken, Roast Pork or Shrimp) | |
| 16. | Beef w. Garlic Sauce | 6 |
| 17. | Baby Shrimp w. Garlic Sauce | 6 |
| 18 | Mixed Veg. & Beet or Chicken or Shrimp | 6 |
| | | |



HAPPY PANDA

• Lunch
• Banquet
• Dinner
• Take Out
• Any Party

HAPPY PANDA

Chinese Restaurant

TEL: (718) 380-7777 17748

153-11 UNION TURNPIKE, FLUSHING, N.Y. 11367

Business Hours:

11:00 am - 10:00 pm (Fri. - Sat.)

12:00 noon - 10:00 pm (Sun.)

Cathering the state of the

(Complete Dinner)

Soup

Appetizers

Entrees

Dessert
(Eat In Only)

"Happy Panda.....The Perfect Pick"

Queens Chronicle

"The Best Taste in Kew Garden Area"

Bob

"Good Quality and Low Price"





★ HOT AND SPICY
Spicing may be altered upon request

| (| CHEFS SPECIALTIES |
|---------------|--|
| 1. | HAPPY PANDA'S NEST 本複雀樂 9.9 |
| | Combination of shrimp, scallops, king arab meat, chicken in |
| 2 | o tosty light source or selected seasoned vegetables. SEAFOOD DELIGHTS w. SIZZING PLATTER 通行大会9.5 |
| _ | A combination of scallop, shrimp & king crab meat, squid, |
| | sauteed w. mixture of garden vegetables. |
| 3. | CRISPY SHRIMP w. WALNUTS 體皮核桃蝦 9.5 Jumbo shrimp balls seasoned frist slightly batter - fried and |
| | then stir mix some delicious, tenuous, langerine souce topped |
| | w. glazed wolnuts GENERAL TSO'S PRAWNS 左 宗 顧 9.5 |
| 4.30 | Prowns crispy coated sauteed with veg. in spicy brown source. |
| 5. | TRIPLE DELUXE 😕 🖹 👫 9.5 |
| | Praums sliced chicken & beef & veg, in brown sauce. |
| 6. | ORANGE CHICKEN OR BEEF陳皮難或牛肉 8.9 |
| 7. | SIZZLING SCALLOPS & BEEF 带 子 牛 9.5 Scollops and beel souteed w garlic sauce |
| 8. | SIZZLING STEAK本槽牛柳 9.5 |
| | Seasoned steak w. shredded onion in kuon poo souce. |
| 9. | CRISPY OR STEAMED |
| | WHOLE FISH ANY STYLE 宣貴有餘 S. |
| 10. | DOMINO DUCK |
| 11. | Tender baneless duck souteed w. a delicious special souce. CHICKEN & THREE |
| | DIFFERENT NUT 三果難丁 8.2 |
| | Should shicken southerd in manufa carbain aids banns |
| 12 + | welnuts in special brown source. CRISPY SQUID |
| 12.8 | Fresh squid lightly fried souteed w. celery & dry pepper in |
| 12. | garlic sauce. |
| 13.★ | HOUSE SPECIAL FISH FILLETS 香脆魚片 8.2 Fish fillets w. veg. in mild garlle souce |
| 14. | LEMON CHICKEN 檸檬雞 7.9 |
| | Large crispy sliced w. meet, chicken shower w. lemon flower sau |
| 15. | HAPPY FAMILY 全家福 9.5 |
| | A combination, scallop, beef, chicken, roast pork and Chi- nese veg. happily together w. special sauce. |
| 16. | PEKING DUCK 北京 開 21.5 |
| $\overline{}$ | |
| | SPECIAL HEALTH & DIET MENU |
| | especially prepared for health-conscious dinners, steamed with no oil, no cornstarch, no salt, choice of sauce on the side. |
| S1. | LONG LIFE VEG長壽原6.2 |
| 1 | Snow peas, string beans, baby corn, black mushroom, |
| S2. | broccoll & corrots layered w. bean cord skin. AMERICAN BUDDHIST DELIGHT 本積素會 6.5 |
| J. | A heelthful & colorful mixture of snow peas, bleck mush- |
| | rooms, been curd, eggplant, corrots, baby corn. |
| 53. | GOURMET GARDEN 素園二素 8.9 Jumbo shrimp, chicken & beef sliced w. snow peus, strew mle |
| | room, broccoli, waterchestnuts, baby com & bean aud skin. |
| S4. | FOUR PRECIOUS JEWELS 玉竹四實 8.5 |
| S5. | Jumbo shrimp, scallops, fillet & beef, sitoes w. snow pess, |
| 55. | STEAM PRAWNS & BROCCOLI, STRING BEAN & SNOW PEAS 遊級資訊 9.5 |

| | | | BEEF PL | QŁ |
|------------------------------|---|------|---|--------------------|
| 青椒牛肉雞 | * | 45. | Shredded Beef w. | 7.00 |
| | | 40 | Chinese Hot Pepper 4 25 Beef w. Broccoli 4.25 | 7.35 |
| 芥蘭生肉 | | 45. | Beer W. Broccoll 4.25 | 7.35 |
| 魚 香 牛 | | 47. | Shredded Beef w. Garlic Sauce 4 25 | 7.35 |
| 素 菜 牛 | | 48. | Beef & Mixed Vegetables 4.25 Pepper Steak 4.25 | 7.35 |
| 商 椒 牛 | | 49. | Pepper Steak 4.25 | 7.35 |
| 干 規 牛 | | 50. | Shredded Beef Szechuan Style 4.25 | 7.35 |
| 酱 茄 牛 | | 51. | Beef w. Tomato | 7.35 |
| 湖南牛 | | 52. | Hunan Beef | 7.35 |
| 惠 爆 牛 | | 53. | Beef w. Scallion 4.25 | 7.35 |
| 短油 华 | | 54. | Beef w. Oyster Sauce 4.25 | 7.35 |
| 芝麻牛 | | 55. | Sesame Beef | . 8.95 |
| 京式牛 | | 56. | Peking Steak | . 8 .95 |
| | | | PORK Pt. | Qt. |
| 酒店 由片 | | 57. | Sliced Pork w. Brown Sauce 3,65 | 6.80 |
| | | 58. | Moo Shu Pork (w. 2 Pancake) | , 6,80 |
| 朱 須 肉 | | 59. | Slicad Pork w Broccoli 3.65 | 6.80 |
| 介 M) 内回 级 肉 | | 60. | Turice Cooked Pork | 6.80 |
| 凹網的 | | 61. | Twice Cooked Pork | 6.80 |
| 別 殿 内 | | 62. | Shredded Pork us Garlie Sauce 3.65 | 6.80 |
| 思想內部 | | 63. | Sliced Pork up Scallion 3.65 | 6.80 |
| 思思因片 | | 64. | Sliced Pork Hunan Style 3.65 | 6.80 |
| 对图内片 京 盟 肉絲 | | 65. | Shredded Pork Peking Style 3.65 | 6.80 |
| 尔西内斯 | | 66. | Pork w. Mushroom | 6.80 |
| 宮 保 奶 | * | 67. | SEAFOOD Pt. Baby Shrimp w. Peanuts in Hot Sauce | Qt. 7.50 |
| 豆 蘇 奶 | | 68. | Baby Shrimp w. Black Bean Sauce . 4 50 | 7.50 |
| 豆豉奶 | * | 69. | Baby Shrimp w. Garlic Sauce 4.50 | 7.50 |
| 無 男 奶 | | 70. | Baby Shrimp w. Cashew Nuts 4.50 | 7.50 |
| 青豆娘 (2 | | 71. | Baby Shrimp w. Green Peas 4.50 | 7.50 |
| 齐 网 调 | | 72. | Prawns with Broccoli | 9.50 |
| 茄子奶 | | 73. | Prawns with Footbant 5.00 | 9.50 |
| 干燥器仁 | | 74. | Baby Shrimp w. Szechuan Sauce 450 | 7.50 |
| 干塊大館 | | 75. | Prawns w. Szechuan Sauce 5.00 | 9.50 |
| 湖南帽 | | 76. | Prawns w. Hunan Style 5.00 | 9.50 |
| 10 FZ 10 | | 77. | Prawns w. Lobster Sauce 5.00 | 9.50 |
| 利旺切 | | 78, | Lake Tung-Ting Shrimp 5.00 | 9.50 |
| 超戲蝦 | | 79. | Sweet & Sour Prawns 5.00 | 9.50 |
| 第 菜 切 | | 80. | Prawns w. Mixed Veg 5.00 | 9.50 |
| 雪豆 奶 | | 81. | Sliced Prawns w. Snow Peas 5.00 | 9.50 |
| 如野蛾 | * | 82. | Sliced Prawns w. Curry Sauce 5.00 | 9.50 |
| 刀 豆 烷 | | 83. | Prawns w. String Beans 5.00 | 9.50 |
| 豆豉干貝 | | 84. | Scallop w, Black Bean Sauce 5.00 | 9.50 |
| 聚什綿千貝 | | 85, | Scallop w. Mixed Veg 5.00 | 9.50 |
| 角香豐鮮 | * | 86. | Prawns & Scallop w. Garlic Sauce | 9.95 |
| 容保鲜魷 | * | 87. | Sauteed Sould w. Hot Pepper Sauce 4.50 | 8.50 |
| 豉 汁 鲜 贼 | | 88. | Sauteed Sould w. Black Bean Sauce 4.50 | 8,50 |
| 臨皮脫魚 | | 89. | Crispy Squid | 8.50 |
| | | Cmi- | ★ HOT AND SPICY | |
| | | Spic | ing may be altered upon request | |
| | | | | |
| | | | | |

HAPPY PANDA

Chinese Restaurant

Dinner Special (Eat In Only)

Includes: Soup or Soda, Appetizer (Scanion Pancake, Din Sum, Cold Noodles or Egg Roll),
Dessert (Ice Cream or Pineapple) Your Choice of Entree:

- Chicken with Broccoli
- Pepper Steak
- Chicken with Hot Pepper Sauce
- General Tso's Chicken
- Shredded Beef Szechuan Style Baby Shrimp with Broccoli
- Shrimp with Cashew Nuts
- Pork with Garlic Sauce
- Chicken with String Beans
- Any Kind of Egg Foo Young
 - Catering For

- Chow Mein or Lo Mein Diced Chicken Three Nuts
- Twice Cooked Pork
- Shredded Pork Peking Style
- Pork Chop Peking Style
- Lemon Chicken
- Beef with Scallions
- Sweet & Sour Pork or Chicken Sauteed Chicken & Shrimp
- Squid with Black Bean Sauce
 Chicken with Tea Sauce
- Moo Shu Pork

All Occasions







Regular Menu Available 153-11 Union Tpke., Flushing

(Near Parsons Blvd. on Union Tpke.)

Fast Free Delivery

* HOT & SPICY



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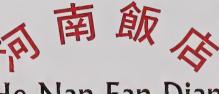
HARBOR SEAFOOD RESTAURANT

歡 迎 WELCOME 光 臨

84-01 QUEENS BLVD. ELMHURST ORDER TO TAKE OUT ~ TEL: (718) 803-3833

| 頭 榛 APPETIZER | 飯 類 OVER RICE | 维 類 CHICKEN that whole |
|---|---|--|
| 数 参 SHRIMP ROLL (4) . 2 95 | 蔓 芭 牛 肉 飯 BEEF with GINGER AND SCALLION 425 | 金 華 玉 樹 鄭 STEAMED CHICKEN with HAM & |
| 载 多 士 SHRIMP TOAST (4) . 2 95 | 绿油牛内飯 BEEF with OYSTER SAUCE 4.25 | CHINESE BROCCOLI 13 95 96 00 |
| 沙爹串烧牛柳 SATAY BEEF ON STICK (4) 2 95 | 時 菜 牛 肉 飯 BEEF with VEGETABLE 4.25 青 豆 牛 肉 飯 BEEF with GREEN PEAS 4.25 | 金牌炸子雞 ROAST CHICKEN 9 50 18 00 |
| 蜜 汁 义 娩 BARBECUED ROAST PORK | 計 差 舱 片 盔 CHICKEN with VEGETABLE 4.25 | 沙 薑 霸 王 斡 BOILED CHICKEN with |
| 海 質 變 拼 JELLY FISH DELIGHT 8.95 家 蜘 拯 跨 COLD SOYAPIG'S KNUCKLE 8.95 | 验 汁 粒 片 仮 CHICKEN with BLACK BEAN SAUCE . 4 25 | SPECIAL SAUCE 9 50 18 00 |
| 4 | 時 菜 肉片 飯 PORK with VEGETABLE 425 | 缘油手撕雞 SHREDDED CHICKEN with |
| 湯 類 SOUP | 豉汁排骨飯 SPARE RIBS with BLACK BEAN SAUCE 4.25 | OYSTER SAUCE 9 95 19 50 |
| 韭空瑶柱桌 LEEKS & SHREDDED DRY SCALLOP SOUP 12 95 | 强 漢 盎 飯 BUDDHIST DELIGHT 4 25 | 菜贈上海雞 BOILED CHICKEN with |
| 海皇豆腐業 ASSORTED SF.AFOOD with BEAN CURD SOUP | 什 會 後 ASSORTED SEAFOOD MEAT AND VEGETABLE | MUSTARD GREEN 9 75 19 50 |
| 起魚 射片 湯 SLICED ABALONE & SLICED | | 受冬場肥 鯨 GRILLED CHICKEN with BAMBOO SHOOTS & BLACK MUSHROOM9 95 19 50 |
| CHICKEN SOUP | 魚翅、燕窩SHARK'S FIN & BIRD'S NEST | 東江鹽場雞 BOILED SALTED CHICKEN 9 50 18 00 |
| 雜 非 点 肚 湯 FISH MAWS with MINCED CHICKEN SOUP 9.50 | 红烧大蛇翅 BRAISED SUPERIOR | 西 将 煎 軟 雜 FRIED BONELESS CHICKEN with |
| 雜 茸 粟 未 湯 MINCED CHICKEN CORN SOUP 6.95 | SHARK'S FIN (Per Person) 32 00 | LEMON SAUCE 8.25 |
| 海 釺 豆 腐 湯 SEAFOOD BEAN CURD SOUP 6 95 | 红烧雞絲翅 BRAISED SHARKS FIN with | 報 教 珠 SWEET & SOUR CHICKEN. 8.25 |
| 西菜魚片湯 SLICED FISH with WATERCRESS SOUP6.95 | SHREDDED CHICKEN (Per Person 13.00) 55.00 | 華 片 小 炒 SAUTEED SLICED CHCIKEN 8 25 |
| 入實冬瓜湯 SUBGUM WINTER MELON SOUP6.95 西湖牛肉蕾 MINCED BEEF with CHINESE PARSLEY SOUP. 6.95 | 红绕赞内翅 BRAISED SHARK'S FIN with CRAB MEAT (Per Person 14.00) 60.00 | 雪 点 維 片 SLICED CHICKEN with FRESH SNOW PEAS 8 25 |
| 能 录 湯 * HOT & SOUR SOUP (For 1 \$2.00) 6.95 | 紅 始 参 基 組 SHARK'S FIN & BIRD'S NEST with | 鲜菇 雜片 SLICED CHICKEN with STRAW MUSHROOM 8 25 |
| 宝 春 湯 WONTON SOUP (For 1 \$2.00) 6 95 | SHREDDED CHICKEN | 咖 嗁 雜 片* SLICED CHICKEN with CURRY SAUCE 825 |
| 蛋 花 場 EGG DOUP SOUP (For 1 \$2.00) 6.95 | 赞内燕寫翅 SHARKS FIN & BIRD'S NEST with | 陽 江 爆 子 爺 CHICKEN with BLACK BEAN SAUCE 8 25 |
| 捞 麵 類 LO MEIN | CRAB MEAT45 00 | 誊 爆 粒 丁 DICED CHICKEN with BEAN SAUE 8 25 |
| 海 射 捞 転 SEAFOOD LO MEIN | 蟹肉合蒸窝 BIRD'S NEST with CRAB MEAT | 操 果 粒 丁 DICED CHICKEN with CASHEW NUTS 8.25 |
| 松 仁 捞 逅 SHRIMP LO MEIN7.95 | THE STATE OF BIRDS INCOME WITH STREED CONTINUENT 20.30 | 宮保算丁*DICED CHICKEN with KUNG PO STYLE 8 25 魚麥雞絲*SHRFDDFD CHICKEN with GARLIC SALICE 8 25 |
| 牛 内 梤 龜 BEEF LO MEIN | 鮑 魚 ABALONE | 魚 香 雜 絲* SHREDDED CHICKEN with GARLIC SAUCE 8 25 |
| 雜 絲 嶜 CHICKEN LO MEIN 6.25 | 绿油 新 舱片 SLICED ABALONE with OYSTER SAUCE 35.95 | |
| 又 娆 耢 甒 ROAST PORK LO MEIN | 麥 參 幹 龅 片 SLICED ABALONE with SEA CUCUMBER 33.95 | A do do management |
| 炒 飯 類 FRIED RICE | 北 莊 鲜 粒 片 SLICED ABALON with BLACK MUSHROOM 33.95 | 牛 肉 類 BEEF |
| 海 鲜 炒 飯 SEAFOOD FRIED RICE | 五 掌 鲜 乾 片 SLICED ABALONE with DUCK FEET 30.95 | 本 樓 煎 士 的 HOUSE SPECIAL STEAK 15.95 |
| 楊 州 抄 飯 YOUNG CHOW FRIED RICE | 乳 鴾 SQUAB | 中式 焗 牛 柳 FILLET STEAK CHINESE STYLE . 10 95 |
| 版 仁 炒 低 SHRIMP FRIED RICE 5.50 | 金牌总 乳 鸽 ROAST SOUAB | 鐵板五樹牛 FILLET STEAK with CHINESE BROCCOLI. 10 95 黑椒牛柳 FILLET STEAK with BLACK PEPPER 10 95 |
| 牛 肉 炒 飯 BEEF FRIED RICE | 柱 核 堀 鸽 GRILLED SOLIAB with BAMBOO SHOOTS & | 黑 椒 牛 柳 FILLET STEAK with BLACK PEPPER 10.95 爱 冬 牛 内 SAUTEED BAMBOO SHOOTS & |
| ス 境 炒 飯 ROAST PORK FRIED RICE | BLACK MUSHROOM 12.95 | MUSHROOMS 8 50 |
| | 翡翠乳鸽市 BONELESS SOUAB with VEGETABLES . 14 95 | 七彩牛柳縣 SHREDDED BEEF with BROWN SAUCE 8 50 |
| > > > > | 蜜 汁 乳 鸽 HONEY SOUAB | 绿油牛肉 BEEF with OYSTER SAUCE . 8 50 |
| (CANTONESE STYLE) | 鸭類 DUCK + & & & & & & & & & & & & & & & & & & | 生 根 牛 内 "SANG KAN" BEEF 8 50 |
| 海 鲜 沙 極 SEAFOOD CHOW MEIN. 995 | 北京片皮鸡 ROAST DUCK PEKING STYLE. (NONE) 32 00 | 時 菜 牛 内 SLICED BEEF with VEGETABLE . 8 50 |
| | 八 珍 扒 鸠 BRAISED DUCK with | 雪 五 牛 肉 SLICED BEEF with FRESH SNOW PEAS 8 50 |
| 牛肉炒飯 BEEF CHOW MEIN | EIGHT PRECIOUS | 青 椒 牛 内 * SLICED BEEF with GREEN PEPPER 8 50 |
| 维 株 沙 幾 CHICKEN CHOW MEIN 625 | 羅 漢 扒 鴨 BRAISED DUCK with | 咖 嘘 牛 肉 · SLICED BEEF with CURRY SAUCE 8 50 |
| 肉 练 炒 钷 PORK CHOW MEIN 625 | ASSORTED VEGETABLES 11.95 22.50 明 城 掠 幣 ROASTED DUCK 9 50 18 00 | 蔓蔥爆牛肉 SLICED BEEF with GINGER and SCALLION 8 50 |
| 又 境 炒 龜 ROAST PORK CHOW MEIN 695 | 73 76 75 KO/GIED DUCK 930 1800 | 西芥简牛肉 SLICE BEEF with BROCCOLI 8 50 陳皮牛肉 SLICE BEEF with ORANGE PEELS 8 50 |
| 星州炒米 SINGAPORE CHOW MEI FUN 6.25 度門炒米 HAR MUN CHOW MEI FUN 6.25 | * HOT & SPICY | 陳皮牛肉 SLICE BEEF with ORANGE PEELS 8 50 味菜牛柳絲 SHREDDED BEEF with SOUR VEGETABLE 8 50 |
| A 11 // A 14CM MIGH CHOW MEI FUIN 6.23 | nor a srict | THE PROPERTY OF THE STATE OF TH |





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Open 7 Days: 11:00am-11:00pm 46-20 Kissena Blvd Flushing NY 11355

Tel: 718-886-2676

| 涼 菜 | | Appetizers | |
|---------|----------------|--|-------|
| 夫 妻 肺 | 片 1.3 | Spicy Lungs Slices | 4 99 |
| 五香牛 | 肉 2. | Spiced Beef | 4 99 |
| 南水錐 | 脸 3. | Marinated Chicken Gizzard | 4 99 |
| 皮 | 凍 4. | Flour | |
| 顯水毛 | 豆 5. | Salted Green Soy Bean | 3 99 |
| 脆口黄 | 瓜 6. | Cucumber w. Special Sauce | 5.99 |
| 五香豬 | 手 7. | Marinated Pork Leg | |
| 黄瓜拌黄 | | Cucumber and Jelly Fish | 8 99 |
| 紅油螺 | | -Sliced Conch w. Spicy Sauce | 8 99 |
| 湯類 | | | |
| | 100 | Soup | |
| 生菜丸子 | | Meat Ball w. Vegetable Soup | |
| | | West Lake Beef Soup | 4.99 |
| 胡辣 | № 12,~ | -Spicy Pepper Soup | 4.99 |
| 海鮮玉米 | | Seafood and Corn Soup | |
| 海瓜子豆腐 | 湯 14. | Clam w. Tofu Soup | 4.99 |
| 牛,羊 | | Beef, Lamb | |
| 致 然 羊 | 肉 15. | Cumin Lamb | 10.99 |
| 西 蚌 羊 | 肉 16. | Spicy Lamb | 10.99 |
| 蔥 爆 羊 | 肉 17.~ | -Lamb w. Scallion | 9.99 |
| 焼 羊 | 肉 18. | Grilled Lamb | 11.99 |
| 扒 羊 | 肉 19. | Steamed Lamb | 12.99 |
| 水煮牛 | 肉 20.3 | Steamed Lamb Poach Beef w. Hot Chili | 8.99 |
| 蔥 爆 牛 | 肉 21.~ | -Beef w. Scallion | 8.99 |
| 小椒牛肉 | 絲 22. | -Beef w. Hot Peoper | 8.99 |
| 土豆烧牛 | 肉 23. | Braised Beef w. Potato | 8.99 |
| 紅燜滋補羊 | | Braised Lamb with Brown Sauce | |
| 奚隹 | | Chicken | |
| 炸八 | 塊 25. | Fried Chicken (8) | 9 OO |
| 熱炒 | ¥ 26 | Fried Chicken Nuggets | |
| 宮保雞 | ⊤ 27 ~ | Kung Pao Chicken | 700 |
| 辣 子 雞 | T 28 | Spicy Chicken | 7 00 |
| 三椒煸 | 群 29 ~ | Chicken w. Triple Pepper | 7 99 |
| 扣碗 | AL LO. | | 755 |
| | 肉 30. | Steamed Steam | 0.00 |
| 小 蘇 茶 菜 | 肉 30. | Pork After Fried Steam | |
| 第 乳 | ☆ 31. | Pork w. Green Mustard Pork w. Preserved Bean Curd | 6.99 |
| 黄 烟 | 料 32. | | |
| 扣帶 | 無 34. | Braised Chicken Steamed Ribbon fish | |
| 扣線排 | 出 34. 骨 35. | | |
| 加坡生物力 | | Steamed Spare Rib Tips | |
| | | | |

| 4 | 麯 | , | 飯 | i | | Noodle & Rice | |
|------|------|-------------|------------|-------|------|--|-----|
| | | | | | 37. | | |
| 10 | 200 | P | tiètr | 24.07 | 31. | Pickled Cabbage Noodle | , |
| -353 | ## | 24 | 巫 | 44 | 38. | Tomato and Egg Noodle | |
| | | | | | | Beef Noodle w. Pepper | 4 |
| 炸 | 772 | 語 | 101 | 丽 | 40 | Noodle w. Soybean Paste | 4 |
| 打 | | 鹵 | | | 41. | Alandia w. Grans | .4 |
| 海 | 41 | (<u>sa</u> | | | 42. | Noodle w. Gravy Seafood Noodle Soup | ٠ |
| 素 | 2 | | 湯 | | 43. | Vegetable Noodle Soup | |
| 70 | 南 | | 鹵 | | 44. | He Nan Noodle w. Gravy | ۰.4 |
| | 燒 | | | | 45. | Braised Beef Noodle | 1 |
| 揚 | | ì | | | 46. | Yang Chow Fried Rice | |
| 肉 | | 炒 | , . | | 47. | Pork Fried Noodle | |
| -25 | 菜 | | 炒 | | 48. | | A |
| 豬 | 次 | | 7k | | 49. | Pork Dumplings | |
| 711 | In a | | .,. | *** | 70. | Tork Duripings | . 1 |
| | d | | 米古 | | | D 1 | |
| | 肉 | | 類 | -1- | | Pork | |
| 椒 | 20 | | 里 | 育 | 50. | Spicy and Salted Pork Tenderloin | .7 |
| 糖 | Ř | | 里 | 育 | 51. | | |
| | | | | _ | | Sweet and Sour Sauce | |
| 椒 | E | | 排 | 育 | 52. | Spicy Salt Pork Chop | .7 |
| 糖 | 醋尖 | | 排肉 | 育 | 53. | Fried Pork Chop w. Sweet & Sour Sauce . | .7 |
| 筍小 | 松 | | | | 54. | Shredded Pork w. Bamboo Sprouls | ./ |
| 小椒 | 17X | | 为 大 | 林 | 55. | Shredded Pork w. Pepper | .7 |
| 松干 | 塩 | | X X | 腸 | 56. | Spicy Salt Pork Intestine | 8. |
| ナ油 | 爆爆 | | へ腰 | 腸 | 5/. | Pork Intestine w. Pepper | 8. |
| 油紅 | 煩 | | | 16 | 58. | Deep Fried Pig Kidney | .9 |
| 尖 | 椒 | | II H | 7 | 59. | Braised Pork abdomen w. Chili Sc | ./ |
| 大額 | 前 | | 江 丸. | クマ | 61. | Sliced Pork abdomen w. Pepper | ./ |
| 焼 | | 肉 | 7 L | | 62, | Fried Salted Meat Balt | |
| 紅紅 | 塘 | | 沟 | | 63. | Braised Pig Skin Shredded Pork | ./ |
| 燉 | | 粉 | ^] | 條 | 03. | | 7 |
| 肉 | 絲 | | æ | | 64. | Braised w. Vermicelli Special Shredded Pork | .! |
| 非 | | | | | 65. | Leeks w. Pig Blood | . / |
| 惊 | | 踏 | 761 | | 68. | Braised Pork Sinew | 0. |
| 0 | | 鍋 | | | 67. | Double Sauteed Pork | o. |
| 西: | | | - 物 | | | Shredded Pork with Celery | 0 |
| | | | | 17 | 50. | VIII | O. |
| | | | | 4 | \ | -20 | |
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| | 海鮮 | | | Seafood | |
|---|------|---|--------|--|-------|
| 菜 | 心扒廣 | 肚 | 69, | Vegetable w. Fish Fillet | |
| 蔥 | 境 海 | 參 | 70. | | 16.99 |
| 燒 | Ξ | | 71. | Braised Triple | 15.99 |
| 燒 | 鱿 | 魚 | 72. | Braised Squid | 11.99 |
| 椒 | E | 蝦 | 73.7 | Spicy Salted Shrimp | 8.99 |
| 紅 | 燒 個 | 魚 | 74. | -Braised Fish | 13.99 |
| 干 | 焼 個 | 魚 | 75.~ | -Hot & Spicy Fish | 13.99 |
| 豆 | 瓣個 | 魚 | 76.3 | -Hot Bean Paste Fish | 13.99 |
| 清 | 蒸個 | | 77. | | 13.99 |
| 水 | 煮魚 | 片 | 78.3 | Sauteed Sliced Fish w. Hot Chili F | |
| 白 | 燒 魚 | | | -Fish w. White Sauce | |
| 韭 | 黄 田 | 雞 | 80. | Frog w. Leek sprout | 13.99 |
| 辣 | 子 田 | 雞 | 81,3 | -Hot Chili Frog | 13.99 |
| 豆 | 鼓海瓜 | 子 | 82. | Clam w. Black Bean Sauce | 9.99 |
| カ | 層塔海瓜 | 子 | 83. | Clam w. Basil | 9.99 |
| Ŧ | 炸小黄 | 魚 | 84. | Fried Yellow Sisorid Catfish | 8.99 |
| 鲲 | 仁豆 | 齌 | 85. | Baby Shrimp w. Tofu | 7.99 |
| 清 | 炒蝦 | 仁 | 86. | Sauteed Baby Shrimp | |
| 辣 | 子 魚 | T | 87.3 | -Spicy Sliced Fish | |
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| | | | 48 | | |
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| | | | 2000 | | |
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HOI KONG Seafood Restaurant ancıs Lewis Blvd., Baysidə, NY 11358 Tel: (718) 352-2888

DIM SUM Cooked by Order (LUNCH)

炸 類 每款查元九角 \$1.90 Per Dish

| 桂林炸蝦丸 Fried Shrimp Ball

| 荡崩炸芋蝦 Fried Taro Shrimp

| 紫 茶 卷 Fried Seaweed Roll

SPECIAL DIM SUM COMBINATION

每款六元 \$6.00 PER ORDER

FRIED: 春巻、製丸、炸芋椒、煎粉果 Spring Roll, Shrimp Ball, Taro Shrimp, Fun Kor (Two Pieces Per Each Kind)



蒸 類

□ 赞養蒸稅資 Steamed Pork Shiu Mai (Dumping)□ 西菜牛肉賣 Steamed Beef Ball with Watercress □ 湖州蒸粉采 Steamed Fun Kor (Dumpling) □ 致汁茶風水 Steamed Chicken Feet with Bean Sauce □ 致汁牛柏荤 Steamed Beef Tripe □ 致汁茶排骨 Steamed Spare Ribs with Black Bean Sauce □ 牛肉蒸腸粉 Steamed Beef Rice Roll □ 蒸炙烧 蛇 Steamed Lotus Seed Bun

每款壹元九角 \$1.90 Per Dish
□ 肯尖蒸單紋 Steamed Har Kow (Shrimp Dumpling)
□ 鮮椒蒸腸粉 Steamed Shrimp Rice Roll
□ 港城菲菜紋 Steamed Chive Dumpling

甜品類 每款壹元七角 \$1.70 Per Person Dessert 每款壹元七角 \$1.

□ 什果凍豆腐 Almond Jello
□ 鬆化奶豆卷 Chinese Custard Roll
□ 芝麻煎堆仔 Fried Sesame Lotus Seed Dumpling

| | CARNES - MEAT | |
|----------------------------------|---|--------------------------------|
| CARNE HILTA (ARROZ, HABK | HUELAS Y ENSALADA) | |
| (Erlad Reef with rice hears are | d salad) | \$8.00 |
| Existed Basis with nations men | OZ, HABICHUEAS Y ENSALADA) pers wit rice, beans and salad) | \$9.00 |
| CHURLASCO (CARNE FRITA | ARROZ, PAPAS FRITAS, ENSALADA, es, salad, avocado, fried eggs) | AGUACATE Y HUEVO INITO) |
| CHULETA FRITA (ARROZ, HA | BICHUELAS Y ENSALADA) | - Andrews |
| (Fried pork chop. Comes with | rice, beans and salad) | \$10.00 |
| (Chicken outlet. Comes with it | ice, beans and salad) | \$9.00 |
| PERFECULIES A | IA DADDUIA COU | 1 CDCCIALTIES |
| ESPECIALES A | LA PARRILLA - GRII | L SPECIALTIES |
| (CARNE A LA PARRILLA CO | N ENSALADA DE AGUACATE | \$10.00 |
| (Grilled Beef with avocado sal | TRICKI ANA Y PAPAC | \$10.00 |
| (Crilled Beef with salad and r | nashed potatoes) | \$9.00 |
| (Critted Reef with solad and fr | ench fries) | \$9.00 |
| (Critical Reef with rice beans | ARROZ, HABICHUELAS Y MADUR | |
| D PECHUGA DE POLLO A LA P | AURILIA CON PAPAS FRITAS Y ENS | ALADA |
| OF RECIPICA DE BONTO A LA P | ench files and salad) | LAS |
| (Cellled Chicken cuttet with d | ce and beans) | \$9.00 |
| (Grilled Chicken cutiet with a | vocado saladi | 310.00 |
| Grilled pook chops with rice | ON ABROZ, HABICHUFLAS Y MADI beans and fifed yellow plantain) | 310 \$11.00 |
| CHINETA A LA BERREILA C | TON PAPAC TRITAC V ENGALADA DE | AGUACATE \$11.00 |
| O TRUCHA A LA PARRILIA CO | ON APROZ. ENSALADA Y AGUAÇA | TE . |
| (Grilled sea trout with rice, sa | alad and avocado) | \$12.50 |
| | BEBIDAS - DRINK | S |
| TICO DE NAVANIA . | PURE ORANGE JUICE | \$3,00 |
| 50DA5 | JUGOS NATURALES | |
| MANZANA •TROPICAL | NARANTILLA (Naranjūla) | (Home made drink) \$2.00 |
| *INCA COLA *FIORAVANTI | MORA (Blackberry) | QUAKER (Oatmel drink)\$1.50 |
| •CRUNSH •FANTA •7 UP •COCA COLA | TOMATE (Tornato) MARACLIYA (Passion Fruit) | MOROCHO |
| *PEPSI COLA | GUANABANA (Soursop) | (Com with mil drink) |
| GUITIG | PIÑA (Pineaple) | |
| 35.00 | 3500 | (50 (50 take out) |
| TO ZZ | | to are only |
| | | |



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| SO | PAS DE TODOS LOS DIAS • EV | ERY DAY SOUPS | ALMUERZOS DE UN PLATO ACOMPAÑADO DE UNA BEBIDA ONE DISH LUNCH COMES WITH A DRINK |
|--|---|--|--|
| ALDO DE GALL | DNA | REGULAR SMALL | *Quaker *Morocho *Can soda |
| fen Soup | | | *SECO DE CHIVO (ARROZ, ENSALADA Y AGUACATE) |
| - Say - Lane | SOPAS DEL DIA • SOUP OF | THE DAY | (Goat stew, rice, salad and avocado) *CARNE FRITA (ARROZ, ENSALADA Y HABICHUELAS) (Fried beef, rice, salad and beans) |
| LUNES | SANCOCHO DE RES | REGILAR SMALL \$7.00 \$4.50 | CHULETA FRITA (ARROZ, ENSALADA Y HABICHUELAS) |
| Monday | Beef Ribs Soup | \$7,00 \$4.50 | (Fried pork chop with rice, salad and beans) •GUATITA (ARROZ, AGUACATE) |
| MARTES | CALDO DE PATA | | (Beef tripe, rice and avocado) |
| Tuesday | Cow Feet Soup | \$6.00 \$4.00 | |
| MIERCOLES | CALIDO DE BOLA | - | PLATOS TIPICOS - TYPICAL DISHES |
| Wednesday | Meat Ball Soup | \$7.00 \$4.50 | PLATOS TIPICOS - TIPICAL DISHES |
| TUEVES | SOPA DE LENTEJAS | | (MOTE, ENSALADA YTOKTILIA OE PAPA) |
| Thursday | Lentil Soup | \$6.00 \$4.00 | (Pork with corn, salad and mashed potatoes) |
| | CALDO DE BAGRE | | GUATITA (ARROZ, AGUACATE, ENSALADA) (Beef tripe with rice, avocado or salad) |
| VIERNES Friday | Cat Fishs Soup | \$8.00 \$5.00 | BANDERA (COMBINACION HORNADO, GUATITA, CEVICHE DE CAMARON) |
| | | #0.00 #5.00 | (Combination dish, Pork, beef tripe, Shrimp cocktail) |
| SABADO Saturday | CALDO DE BAGRE (Cat Fishs Soup) CALDO DE MARISCOS (Seafood Soup) | \$12.00 | Goat stew, rice, salad and avocado) |
| | | | CHAVLAFAN (ARROZ, CERDO, POLLO, CAMARONES, ACOMPAÑADO CON PLATANO FRITO |
| DOMINGO Sunday | CALDO DE BAGRE (Cat Fishs Soup) | \$8.00 \$5.00 | (Rice Mixed, Pork, Chicken and Strimps and Fried Yellow Plantain) O COMBINACION PLATE GUATA Y SECO DE CHIVO |
| Junuy | CALDO DE MARISCOS (Seafood Soup) | \$12.00 | (Beef tripe and goat stew. Comes with rice, fried yellow plantain or salad) |
| ESTEC CON PA CON CAFE O M (Bed salted with | DAS LAS SOPAS VIENDN ACCOMPAÑADAS CON AS (All the the supps comes with rice, com, frie DESA YUNO BEREAK MORICHO CON PAN Planchoo MOTUPLLO (Com Mixed with Eggs). DESA YUNO ESPECIAL - ESPECIA - TODOS 105 DIAS flasts las 11,00 am) - EVEXY TACONISA ACOMPAÑADO ORCOPO outions and peppers and fifed green with cofes or morally and periods. | d green plataln) FAST h Bread) umltas) | CEVICHES CEVICHE BE CAMARON (Shrimp cocktall) COURTED BE CONCIAL CUTYCHE BY CONCIAL CUTYCHE MURITOR (Combination shrimp with concha) CUTYCHE MURITOR (Combination shrimp with concha) CUTYCHE MURITOR (COMBINACION DE CEVICHE DE CAMARON, CONCRA- ENCECULADO DE MEXADO (Combination shrimp cocktall, concha and fish) ACOMPANADO CON ARROZ, MAIZ TOSTADO, TOSTONES (Served with rice, tossised corn, fifted green MARISCOS • SEAFOOD |
| | | ERZOS REGULARES | |
| ESPEC | | GULAR LUNCH | () ENCEROLLADO DE PESCADO (Fish with cassava and onions) (CORVINA FRITA (ARROX, HABIGRUELA Y ENSALADA) (Fried filet, rice, bean and salad) |
| | | ABADO · Monday to Saturday | (Breaded filet with rice, bean and salad |
| | | LDO DE GALLINA (Hen Soup) | () ARROZ CON CAMARONES (ACOMPAÑADO CON PLATANO FRITO) |
| ARROZ (Rice) GUATITA (Beef t | ripe) ARROZ (Ric | HIVO (Goat stew) | (Rice with shrimps. Comes with fited yellow plantain) CAMARONES AL AJILLO (AUROZ, PATACONES Y ENSALADA) |
| CARNE FRITA (F | ried beef) 📆 🗸 🔭 CARNE FIX | TA (Fried beef) | (Shrimp sauted with garlic sauce, rice salad and fited green plantain) |
| IORNADO (Bak | ed pork) HORNADO rocho o Quaker GUATITA (I | (Baked pork) | (D) TRUCHA FRITA (ARROZ, ENSALADA Y AGUACATE) |
| Served with mo | rocho o Quaker) Senddo co | n morocho o Quaker o soda lata | (Fried sea trout, rice, salad and avocado) |
| | (Served wit | th morocho o Quaker or can soda) | |





From the Grill

\$4.50 \$5.50 \$6.00 \$3.75 \$5.25 \$5.25 \$3.25 \$2.00 Bacon Cheeseburger Double Taain Burger Grined Chicken Tuna Mert Grilled Cheese

Fresh Salads SMALL 4 TOPPINGS \$5.97 LERCE 5 TOPPINGS \$6.97 WITH A BUTTERED BASEL ROMAINE LETTILE - ICEBERG - SPINACH - MIXED GREEN

· CHERRY TOMATOES

TOES - CORN - ROASTED PEPPERS - IMAPENOS - FETA CHEESE - CHEDDAR CHEESE

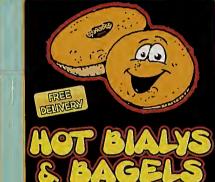
Extra Topping - Add .50¢ ANY MEAT PRODUCTS - ADD \$200

- GRINED CHICKEN ... BREADED CHICKEN ... TURKEY ... HAM ... SALAD DRESSING - Tuna - Chicken Salad - Egg Salad

- Italian - Bilie Cheese - Honey Mustard - Balsattic Gr. - Fat Free Italian - Russian - RANCH
- CAESAR
- THOUSAND ISLAND
- OIL & VINEGAR
- LIGHT CREAMY ITALIAN

PASTRIES HOME BAKED
CHEESE GAMISH, AFRE TURNIONER, UNIZER TARTS,
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ASSORTED MUFFINS \$1.75 \$2.00

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BAGELS OR ROBL AND BIALY IN DOZEN & FREES I DOZEN BAKERS DOZEN IS HUM BAGER PLAGEL OR TWIST BAGEL CHIPS SAMDWICHES SAMDWICHES SAMDWICHES PER IB BUTTER BUTTER SELLY PB & SELLY FREAT CHEESE (CC) FLAVORED CC PLAVORED CC PLAVORED CC PLAVORED TEA LOO SEVENSCES HOT CEREAL AND OATMEAL 10 02 12 0Z 16 0Z 15.50 REGULAR/DECAPIECTING SL.00 SL.25 SL.25 SL.00 SL.25 SL.00 SL.25 SL.00 SL.25 SL.25 SL.25 SL.

Breakfast SANDWICHES

| 011111111111111111111111111111111111111 | | |
|---|------------------------|-------------|
| 2 EGGS ON A BAGEL | | \$2.25 |
| W/Bacon, Ham, Sausage or Turkey Bo | con, W/COFFEE | \$4.00 |
| ADD CHEESE | | \$.50 |
| EXTRA BACON | | \$1.00 |
| SIDE ORDER OF, BACON OR SAL | | \$1.69 |
| OMELETTES W/TOAST OR BLI | TTERED BAGEL | |
| CHEESE OR ONION 1 EEES | | \$3.00 |
| WESTERN 2 BAG, CHECK PEPPERS, YOMATO, | HAY AND AMERICAN DIRES | |
| SWISS 1 EGGS, SWISS CHEESE AND TOPATO | | \$3.80 |
| ITALIAN Salami, riozzarelia cheese, toriato | | \$5.70 |
| SPANISH 2 EGGS, TOPATO, PEPPERS AND GRADH | | \$4.45 |
| GREEK 2 6645, TOPSATO, FETA CHEESE MAD PERVED | | \$4.45 |
| LOX EGGS & ONION | | \$7.99 |
| HAM AND CHEESE . EASE DEED | SE AND HAIS | \$4.45 |
| SPECIALTIES & PLATTE | S WAGEST OR BUT | TERED BAGE! |
| EGGS W/ HOME FRIES 3 EG | GS ANY STYLE | \$4.50 |
| GEMINI 2 EGGS, BACON, HAM, HOM | E FRIES | \$5.45 |
| GRAND SLAM PANCAKES, BACON. | HAM, z EGGS | \$5.95 |
| MUSCLE MAN 3 EGG WHITES, PE | PPERS, ONION, | \$4.95 |
| TOMATO, WHOLE WHEAT BAGEL | | |
| HUNGRY MAN 3 EGGS, SAUSAGE, BA | CON, CHEESE, HERO | \$5.45 |
| PANEAKES OR FRENCH TO | AST | £3.80 |
| with a EGGS | ***** | \$4.45 |
| FISH | CANDI DELLE | PER LB |
| | SANDWICHE \$7.49 | \$36.00 |
| NOVA WICE | | |
| BAKED SALMON | \$6.99 | \$24,00 |
| WHITE FISH SABLE PLATE | \$6.99 | \$16.00 |
| JADLE PLATE | \$7.49 | \$36.00 |
| * PAR, PRINCE SAR SUMMED TO CHAN | SES SAFROLD NUMBE | |
| | | |

Paninis & Wraps

| PANINIS WASING OF COLESIAN, PIRCERORS OR POTATO SILAD | |
|--|--------|
| KIEV BREADED CHICKEN CLITLET, BACON, PILENSTER, ROMAINE, CAESAR DRESSING | \$6.99 |
| ZURICH GRILLEO CHICKEN, ROASTER PEPPERS, SUN DRIED TOMATO, MAYO | \$6.99 |
| ST. PETERSBURG ROAST BEEF, VEPPER MICK ROAST VEPPERS, ONDO, PAYO | \$6.99 |
| ALL AMERICAN GREED ONCIEN, ROASTER PEWERS, SAN DREED TOPIATO, PLAYO | \$6.99 |
| CANADIAN CLUB ROAST REEF, OWN AGO TURKEY, SWISS, MUSTING | \$6.99 |
| ITALIANO HAY, FROV, SUN DRIED TOMATO, BABY SPINACH, CNION, MUSHROOMS | \$6.99 |
| BOSTON ROAST BEEF, TOMATO, CHEDDAR, MAYO | \$6.99 |
| BARCELONA PASTRAMI, SWISS, HONEY, MUSTARO | \$6,99 |
| TIMES SQUARE CHARGO FEFFER TURKEY, BACON, SWISS, RUSSIAN | \$6.99 |
| TOWN ROAST BEEF, CHEODAR, GRILLED CHIGH, HONEY MUSTARD | \$6.99 |
| WRAPS WISIDE OF COLESAN/ PIACARONS OR FOTATO SALAD | |
| CHICKEN CAESAR GRILLED CHICKEN, ROMAINE, CAESAR DRESSING | \$6,99 |
| TTALIAN ARRIED CHICKEN, MOZZ, TOMATO, PESTO SAUCE | \$6,99 |
| GRILLED CHICKEN GRILLED CHICKEN, ONION, PEPPERS, TOMATO | FP,64 |
| APPERICAN HAM, TURKEY, AMERICAN, IETTUCE, TOMATO, MAYO | \$6,99 |
| NEW YORKER TURKEY, BACON, LETTUCE, TOPIATO, MAYO | \$6,99 |
| Sandwiches | |
| BOAR'S HEAD MEAT SANDWICHES P | FR IB |

| Sand | victes |
|-----------------------------------|---------------------------------|
| BOAR'S HEAD MEAT | SANDWICHES PER LB |
| OVEN GOLD TURKEY | \$5.70 \$8,99 |
| HONEY MAPLE TURKEY | \$5.70 \$8.99 |
| PEPPER MIL TURKEY | \$5.70 \$8,79 |
| HAM | \$4.99 \$8.99 |
| ROAST BEEF | FP.84 07.24 |
| PASTRAMI | \$5.70 \$8.99 |
| CORNED BEEF | \$5.70 \$8,99 |
| BOLOGNA | \$4.00 \$6.99 |
| SALAMI REEF OR GENERA | \$5,70 \$8.97 |
| HOMEHADE ROSTED TURKEY EXTRAS: | y \$5.99 \$9.99 |
| LETTLICE AND TOMATO \$.50 | O CHEESE \$.50 |
| HERO \$.7 | 5 MORE SANDWICHES NEXT PAG |
| - TRM, PRICES ARE SUB- | JECT TO EHANDES WITHOUT FURTISE |

| Œ | | | 242.00 |
|---|--|---|--|
| п | 133 | 九層塔海瓜子Bay Leaf w See Mussel | . \$13.99 |
| | 134 | 芹香海蜇花 | |
| п | | Seutéed Celery w Jelly Fish Flower | . \$13.99 |
| П | 135 | 韭菜炒海腸Leek w Intestines | \$15.99 |
| П | 136 | 韭菜炒八爪魚Leek w Squid | |
| п | 137 | 韭菜炒海兔 Leek w Sea Here | \$12.99 |
| п | 138 | 繼板海鲜Hibachl Seefood | |
| ш | 139 | 微板魷魚Hibechi Squid | \$13.99 |
| п | 140 | 海 野 | |
| | | Sautéed Squid w Jelly Fish Flower | \$14.99 |
| п | 141 0 | 香辣蟹Creb w Ho! Chile | \$15.99 |
| п | 142 | 惠薑蟹Crab w Ginger & Scallion | \$15.99 |
| п | 143 | 特色小炒皇Special Cook-king | \$14.99 |
| п | 144 | 蔥薑龍蝦Lobster w Scallion & Ginger | \$27.99 |
| п | | 西式黃油龍蝦American Style Lobster | \$27.99 |
| | 145 | 紅扒鮮豬朝 | |
| п | 146 | ALD(時期 22 Braised Sherk's Fin in Brown Sauce | 811 00 |
| п | | Braised Sherk's Fin in Brown Sauce | eae 00 |
| ı | 147 | 蔥燒海參See Cucumber w Scallion | #25.33 #25.00 |
| п | 148 | 紅燒海參See Cucumber w Soy Seuce | \$20.99 ene on |
| ı | 149 | 小米海参See Cucumber w Millet | \$25.99 |
| ı | 150 | 韭黃田雞 Chinese Chive w Frog | \$15.99 |
| ı | 151 | 椒鹽田雞Frog w Chili Selt | \$15.99 |
| п | 152 | 糖醋田雞 Sweet & Sour w Frog | \$15.99 |
| | | | |
| ı | | 砂鍋類 Hop Pot | |
| ı | | | |
| ı | 153 | 海鲜豆腐煲 | £44.00 |
| I | | 海鲜豆腐煲 Stewed Seelood w Totu in Pottery Pot | \$14.99 |
| ١ | 153 154 | 海鲜豆腐毁 Stewed Seelood w Tafu In Pottery Pot 小難炖蘑菇 | |
| | 154 | 海鲜豆腐煲 Stawed Sealood w Tafu in Pottery Pol 小雞炖酪菇 Stawed Mustroom w Chicken in Pottery Pol | \$13.99 |
| | 154 | 海鲜豆腐煲 Stawed Seelood w Totu In Pottery Pot 小兼姓意式 Stawed Mushroom w Chicken in Pottery Pot. 砂鍋魚頭Stewed Fish Head in Pottery Pot. | \$13.99 |
| | 154 | 海鲜豆腐贵 Stawed Seelood w Tofu in Pottery Pot 小廠姓曆茲 Stawed Mustroom w Chicken in Pottery Pot. 小白菜川丸于 | \$13.99 \$13.99 |
| | 154 155 156 | 海鲜豆腐毁 Stawed Sealood w Tofu in Pottery Pot 小雕吹磨菇 Stawed Mushroom w Chicken in Pottery Pot. 砂縞魚頭Stewed Fish Head in Pottery Pot. 小白菜川丸于 Stawed Cebbage w Ychuan' Ship Mesi Ball. | \$13.99 \$13.99 |
| | 154 | 海鲜豆腐贵 Stewed Seelood w Tolu In Pottery Pot 小雕炖蘑菇 Stewed Mushroom w Chicken in Pottery Pot. 分類負頭 Stewed Fish Head in Pottery Pot. 小白菜川丸子 Slewed Cebbago w "Chuan" Stylo Mesl Ball. 小白菜胖骨湯 | \$13.99 \$13.99 \$10.99 |
| | 154 155 156 157 | 海鲜豆腐毁 Stawed Saelood w Totu in Pottery Pot 小雕斑蘑菇 Stewed Mustroom w Chicken in Pottery Pot. 砂锅魚頭 Stewed Fish Head in Pottery Pot. 小白菜川丸子 Stewed Cebbage w Tchuan' Styta Meel Ball. 小白菜排骨湯 Stewed Cebbage w Pork Shap in Pottery Pot | \$13.99 \$13.99 \$10.99 |
| | 154 155 156 157 | 海鲜豆腐煲 Stewed Seelood w Tofu in Pottery Pot 小雕虹蘑菇 Stewed Muchroom w Chicken in Pottery Pot. 小白菜川九子 Stewed Cabbage w "Chuan" Style Meel Ball. 小白菜排骨湯 Stewed Cabbage w Pork Shop in Pottery Pot 鬼雉菜 Stewed Cabbage w Pork Shop in Pottery Pot 鬼雉菜 Stewed Cabbage w Pork Shop in Pottery Pot | \$13.99 \$13.99 \$10.99 |
| | 154 155 156 157 | 海鲜豆腐贵 Stewed Seelood w Total in Pottery Pot 小雕炖蘑菇 Stewed Mushroom w Chicken in Pottery Pot 小白菜川丸子 Slewed Cebbage w "Chuan" Style Meel Ball 小白菜川青湯 Stewed Cebbage w Pork Shop in Pottery Pot. 風炖菜Steam Pork w Mix Vegetab // 川珠毛瓜野 | \$13.99 \$13.99 \$10.99 \$10.99 \$11.99 |
| | 154 155 156 157 | 海鲜豆腐毁 Stewed Seelood w Tofu in Pottery Pot 小雕坪蘑菇 Stewed Muchtmom w Chicken in Pottery Pot 砂鍋魚頭Stewed Fish Head in Pottery Pot 小白菜川丸子 Stewed Cebbago w Ychuan' Shyle Meel Ball 小白菜排骨器 Stewed Cebbago w York Shop in Pottery Pot. 風炖菜Stewed Cebbago w York Shop in Pottery Pot. 風炖菜Stewed Cebbago w York Shop in Pottery Pot. 風炖菜Stewed Cebbago w York Shop in Pottery Pot. 電炖菜Stewed Cebbago w York Shop in Pottery Pot. 電坑菜Stewed Stewed Shop Shop of Not Not Not Pottery Pot | \$13.99 \$13.99 \$10.99 \$10.99 \$11.99 |
| | 154 155 156 157 | 海鲜豆腐贵 Stewed Seafood w Tofu in Pottery Pot | \$13.99 \$13.99 \$10.99 \$10.99 \$11.99 |
| | 154 155 156 157 158 159 | 海鲜豆腐贵 Stewed Seelood w Totu in Pottery Pot 小雕坪蘑菇 Stewed Machroom w Chicken in Pottery Pot 砂鍋魚頭Stewed Fish Head in Pottery Pot. 小白菜川丸子 Stewed Cebage w Totuan' Style Meel Ball. 小白菜拌骨湯 Stewed Cebage w Pork Shop in Pottery Pot. 型架 等等。 用味毛血旺 Chusan' Style Pig Blood w Red Hol Oil 羊肉堆寫面(冬瓜) Stewed Lomb w Redthk (winter meton) | \$13.99 \$13.99 \$10.99 \$10.99 \$11.99 \$14.99 |
| | 154 155 156 157 158 159 | 海鲜豆腐贵 Stewed Seelood w Tofu in Pottery Pot | \$13.99 \$13.99 \$10.99 \$10.99 \$11.99 \$14.99 \$14.99 \$14.99 |
| | 154 155 156 157 158 159 | 海鲜豆腐贵 Stewed Seelood w Totu in Pottery Pot 小雕班蘑菇 Stewed Machatroom w Chicken in Pottery Pot 砂腐角頭 Stewed Fish Head in Pottery Pot 小白菜用九子 Stewed Cebbage w Tchuan' Style Meel Ball 小白菜用食品 Stewed Cebbage w Pork Shop in Pottery Pot 用笔毛皿 Unter Enter Chuan' Style Pig Blood w Red Hol Oil 辛內塊藍面(各瓜) Stewed Lemb w Redtsh (winter melon) 海瓜子姓蘿蔔Lamb Stewed Lemb Wellon 海瓜子姓蘿蔔Lamb Stewed Lemb Wellon 海賓姓龍玄Stewed Lemb Wellon | \$13.99 \$10.99 \$10.99 \$11.99 \$14.99 \$14.99 \$14.99 \$14.99 \$14.99 |
| | 154 155 156 157 158 159 160 | 海鲜豆腐贵 Stewed Seelood w Tofu in Pottery Pot | \$13.99 \$10.99 \$10.99 \$11.99 \$14.99 \$14.99 \$14.99 \$14.99 \$14.99 |
| | 154 155 156 157 158 159 160 161 162 | 海鲜豆腐贵 Stawed Sealcod w Tofu in Pottery Pot | \$13.99 \$10.99 \$10.99 \$11.99 \$14.99 \$14.99 \$14.99 \$14.99 \$12.99 |
| | 154 155 156 157 158 159 160 161 162 163 | 海鲜豆腐贵 Stewed Seelood w Tofu in Pottery Pot 小雕坪蘑菇 Stewed Machmon w Chicken in Pottery Pot 砂鍋魚頭Stewed Fish Head in Pottery Pot 小白菜用升子 Stewed Cebbage w York Shop in Pottery Pot 鬼炖菜 Stewed Cebbage w Pork Shop in Pottery Pot 鬼炖菜 Stewed Cebbage w Pork Shop in Pottery Pot. 鬼炖菜 Stewed Cebbage w Pork w Mix Vegetabl 川味干血旺 "以味子血吐 Chusan' Style Pig Blood w Rad Hot Oil 羊肉炖螺蔔(冬瓜) Stawed Lamb w Radish(winter meton) 海瓜子吃蘿蔔Lamb Stew Malon 湖口角月Pickled Cabbage White Meat | \$13.99 \$10.99 \$10.99 \$11.99 \$14.99 \$14.99 \$14.99 \$14.99 \$12.99 |
| | 154 155 156 157 158 159 160 161 162 163 | 海鲜豆腐贵 Stawed Sealcod w Tofu in Pottery Pot | \$13.99 \$13.99 \$10.99 \$11.99 \$11.99 \$14.99 \$14.99 \$14.99 \$12.99 \$13.99 |

171 酸菜魚片褐 Pickled Cebbage w Sliced Fish Soup................\$5.00 172 火腿冬瓜湯Həm Mix Winter Melon Soup.....\$5.00 主食類 Rice, Noodle and Dumplings Home Style Donut w Noodle Scup.......\$4.50

Eight-treesure Rice Pudding w Honey.....\$3.99

(送陽) 每款\$4.50 (11 am-5 pm)

小 太 \$1.00 \$1.50

NOTE: Extra charge for to
油 Deep Freed Dough Stick
花 卷
Steamed Burn.
大米绿豆粥
Fice Particle wil Green Bi
小 米 粥
Malet Particle
Benerura Custant\$1.00 \$1.50 \$1.25 \$1.75 Beancurd Custerd... 白菜猪肉包 Steamed Bun with F 素材香菇包 Steemed Bun with 芝麻大饼 Sesame Pencak... 卤蛋 Marinated Egg....... 豆浆

北 方 风 味



Northern Chinese Style 北方早點 方便可口 關東風味 物姜價廉

Open 7 Days A Week 早餐 BREAKFAST: 6:30AM - 11:00AM 午,晚餐 LUNCH, DINNER: 11:00AM-11:00PM

(917) -285-2052 46-09 Kissena Blvd. Flushing,NY 11355

| Selection of the Committee of the Commit | 36 魚香茄子 | 65 京醬肉絲 | 98 ~貴州鴨絲Gu-zhou Shredded Duck \$13.5 |
|--|--|--|--|
| 涼菜類 Cold Appetizers | Seuléed Shredded Eggplent in Gerlic Sauce \$8.99 | Sautéed Shredded Pork in Sweet Sauce\$8.99 | 99 啤酒鴨Duck Cook w Beer |
| | 37 炸茄合Fried Eggplent | 68~尖椒脆器 | 100 筍乾煲老鴨 |
| ~夫妻肺片 | 38 開陽白菜Cabbege w Dry Shrimp\$8.99 | Sautéed Hot Pepper w Fried Pig Intestines\$10.99 | Steamed Duck w Dried Bemboo Shoot, \$13.5 |
| Lung slice Beef and Ox Tripe in Chili Sauce \$6.99 | 39 豆豉鰺魚油麥菜 | 67~小椒大腸Sauléed Hol Pepper w Pig Intestines\$9.99 | 101 西芹炒臘鴨 |
| 蒜泥白肉Pork w Garlic Sauce\$6.99 | Sautéed Lettuce with Diced Fish in Soy Seuce. \$8.99 | 68 紅燒獅子頭Stewed Pork Bell In Brown Sauce.\$8.99 | Sautéed Celery with Preserved-selled Duck \$13.5 |
| ~紅油螺片Conch w Spicy Seuce\$12.99 | 40 螞蟻上樹Rice Noodle w Meat\$7.99 | 69 紅燒排骨Pork Chop w Soy Sauce | 102 火爆免肉Stir-fried Rabbit Meet |
| 皮蛋豆腐Tofu w Preserved Egg\$5.99 | 41 家常豆腐Home Style Tofu\$7.99 | 70 糖醋排骨Pork Chop w Sweet Sour Sauce \$8.99 | 103 醋烟雞Chicken w Sour Sauce\$11.5 |
| 涼拌黃瓜Cucumber w Sour Seuce | 42 麻婆豆腐Me-po Tofu\$7.99 | 71~老乾媽香辣排骨Pork Chop w Spicy Sauce\$9.99 | 104 干煸子難Stir-Iried Spring Chicken\$11.5 |
| 肉皮凍Pork Skin Asplc In Jelly\$4.99 | 43 紅燒豆腐Tofu w Soy Seuce\$7.99 | 72 油爆雙花Stir-Fried Pig Kidney & Squid \$9.9 | 105 家常熬炒雞Home Style Roast Chicken \$11.5 |
| ~麻辣蹄筋Spicy Beef Tendon\$7.99 | 44 金銀蒜蒸絲瓜Steam Luffe w Gerlic Seuce\$8.99 | 73~香辣蹄筋Spicy Beel Tendon \$9.99 | 106 魔芋板鴨煲Braised Duck w Shredded Tero \$13. |
| ~喻拌土豆絲 Shredded Poleto w Hot Seuce \$4.99 | 45 XO營爆王子兹Fried Mushroom w XO Sauce \$8.99 | 74 腐竹燒豬蹄 | TE-MILLER - C - |
| 责瓜拌猪頭肉Cucumber Mix Park Head Meet \$6.99 | 46 韭菜炒干豆腐絲 | Dried Bean Curd Stick Mor Pig's Trotters w Spy Sauce\$9.99 | 海鮮類 Seafood |
| 東北拉皮Dongbei Style Peste\$9.99 | Seuléed Leek w Dried Been Curd Thread\$7.99 | 75~香辣肉絲Seutéed Pork in Red Hot Pepper \$8.99 | |
| ~香辣手撕雞 Spicy Hands Teer Chicken | 47 西芹百合炒銀耳 | 76 涵腰花Pig Kidney w Sweet & Sour Sauce\$8.99 | 107 —魚鲤吃One Fish Two Style \$24. |
| 2~喧拌乾豆腐絲 | Sautéed Celery Mix Lily & White Mushroom \$8.99 | 77~孜然腰花Cumin Pig Kidney\$9.99 | 108 鮮魚亂炖 |
| Pungent Mix Dried Bean Curd Threed\$5.99 | 48 脆皮蛋黄玉米 <i>Egg Yolk w Crispy Com</i> \$9.99 | al. Marrier - a - a | Seutéed Fish w Pork & Vegetables\$16. |
| 3 黄瓜拌海蜇 | 49 蛋黄焗南瓜Eng Yolk w Pumpkin\$9.99 | 牛,羊類 Beef, Lamb | 109~澄辣魚 Fish w Hot Seuce\$18. |
| Jelly Fish Mix Cucumber w Sweet & Sour Sauce \$7.99 | 50 青瓜炒木耳 | | 110~豆瓣皖魚 Fish w Bleck Bean Sauce\$16. |
| 4 老醋蕉頭 Skin Gel w Sour Seuce\$9.99 | Seuféed Cucumber w Edible Tree Fungus\$7.99 | 78~水煮牛Steam Beef w Hot Chill Sauce | 111 ~蒸魚羊Steam Whole Fish w Cumin Lamb. \$22. |
| 東北普骨頭 Dongbei Style Pork Chop | 51 按絲地瓜 | 79~幹編牛肉絲Stir-fried Shredded Beef | 112 泉水魚 Whole Fish Soup |
| 5 香肘子Smoked Park | Fried Chunk Sweet Poteto Wropped w Syrup \$9.99 | 80~孜然牛肉Cumin Beef\$12.99 | 113~孜然龍利 Cumin Flounder |
| 7 滷牛酸Merineted Beef Shenk | 52 | 81~香辣牛肉 Seutéed Beef in Red Hot Pepper\$12.99 | 114 清蒸鱸魚 Steem Whole Fish |
| 8 警豬蹄Mannated Pig Elbow\$8.99 | 52 放射日来(無표) Fried Egg Slice Wrapped w Syrup\$10.99 | 82~麻辣牛肚Shredded Tripe w Spicy Sauce\$12.99 | 115~水煮魚Siiced Fish w Hot Chili Sauce\$12. |
| 9 糖醋蘿蔔絲Sweet & Sour Turnip Slice | 53 拔絲三樣Fried Three Vegeleble w Syrup\$11.99 | 83 蔥爆牛Sautéed Beef w Scallion\$12.99 | 116 松鼠魚 Squirrel Fish |
| 0~紅油肚絲Shredded Tripe w Hot Pepper | 53 投除工保 Fried Tries Vegeteble W Syrup \$11.33 | 84 鐵板牛肉Stesm Beef w Black Pepper\$12.99 | 117 糖醋黃花魚Fish w Sweet & Sour Sauce \$14. |
| 1 金針菇拌责瓜Mushroom Mix Cucumber | 豬肉類 Pork | 85 豪皇鐵板牛仔骨 | 118 紅燒魚Fish In Soy Seuce\$14. |
| 2 東北老虎菜Danbei Style Spicy Seled\$5.99 | MINIST LOIK | Steem Beef w Oyster Sauce\$11.99 | 119 溜魚段Sliced Fish w Sweet & Sour Sauce. \$11. |
| 3 大豐收Harves | 54 東北野三珍Stir-fried Mushroom | 86 啤酒炖羊肉Lemb Cook w Baer\$13.99 | 120~粉絲剁椒魚頭Steam Fish Head in Red Hol Pepper. \$16. |
| -te-Heatri 1.1 | 55 鍋包肉Fried Pork w Sweet Sour Sauce\$8.99 | 87~孜然羊肉Cumin Lemb\$12.99 | 121~香辣蝦Fried Shrimp w Spicy Sauce\$15. |
| 青菜類 Vegetable | 56 溜三样 | 88~孜然羊蛋 Cumin Lemb Testicle | 122 西芹百合炒蝦球 |
| | Pig Liver, Intestines & Tripe w Say Seuce\$9.99 | 89~蒙古烤羊排Mongolie Style Lemb Chop\$19.99 | Seutéed Celery Mix Lity & Shrimp Balls\$15. |
| 4 清炒菠菜Seutéed Spinech | 57 溜肉段Sautéed Piece Pork\$8.99 | office hall derif | 123 |
| 5 清炒豆苗Sautéed Pee Sprouts\$11.99 | 58~農家回鍋肉 | 雞,鴨類 Chicken, Duck | 124 椒鹽魷魚Squid w Chill Selt |
| 6 清妙絲瓜Seutéed Luffe | Country Style Double Cook Park w Brown Sauce\$8.99 | | 125~干煸魷魚絲Dried Shredded Squid |
| 7 萘蓉空心菜 Sauléed Water Spinach w Garlec Sauc \$11.99 | 59 生爆險放內Fried Pork w Salt Pepper\$10.99 | 90~宮保難丁·Kung Po* Chicken\$8.99 | 126 蔥油海蜇花 |
| 88 酸菜粉絲Pickle w Potalo Noodle & Pork | 60 農家小炒 | 91~重慶辣子雞 | Jelly Flower w Scallion & Ginger |
| 9 香菇扒菜心Straw Mushrooms w Chinese Cabbage \$9.99 | Country Style Shredded Pork with Vegetebles \$9.99 | Fried Cubed Chicken in Red Hot Pepper \$11.99 | 127 萬油螺片Conch w Scallion & Ginger \$18. |
| 50~尖椒干豆腐Hot Pepper w Dry Tolu | 61~魚香肉絲 | 92 歌樂山辣子雞 Geleshen Lezi Chicken \$11.99 | 128 香辣螺片Conch w Spicy Sauce |
| 81~尖椒土豆絲Hot Pepper w Shredded Poteto \$7.99 | Sautéed Shredded Pork in Gerfic Seuce\$9.99 | 93 三杯雞Chicken Basil | 129~尖椒炒刀蜆Fresh Clems w Hot Pepper\$18. |
| 32~油烟尖椒Slewed Hol Pepper\$9.99 | 62~魚香肝尖Seutéed Pig Liver in Garlic Seuce\$8.99 | 94、香辣雞胗Chicken Liver w Spicy Sauce \$8.99 | 130~豆豉炒刀蜆 |
| 33~虎皮尖椒Fried Pepper w Spicy Sauce\$8.99 | 63 菜腩扣肉 | 95 干鍋手撕雞Dry Pol Hends Teer chickens \$8.99 | Frosh Clems w Block Been Sauce\$18. |
| 4 地三鮮 | Sautéed Bacon in Speciel Sauce w Vegeteble\$10.99 | 96 冬筍鹌鹑腩Sautéed Queil w Bemboo Shots \$15.99 | 131 干煎小黄魚Deep Fried Fish\$10. |
| Three Vegetebles (Poteto, Eggplents & Pepper) \$8.99 | 64 荷葉粉蒸肉Steem Pork Wrap w Lotus Leaf\$10.99 | 97~香辣脆皮鹌鹑Fried Quall w Spicy Seuce \$15.99 | 132 豆豉海瓜子Sea Mussel w Bleck Seuce \$13. |
| 35 曹炯茄子Fried Eggplent w Say Seuce\$8.99 | | | |

76 **光ug Zong** ~福州正宗小館 TEL.: (718) 760-1027 · (718) 760-9598 · (718) 592-9465 83 - 23 BROADWAY, ELMHURST, N.Y. 11373 榕 Aun Rong ~福州正宗小館~



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糖醋排骨 炒 腰 花 凉拌哲頭 炒纳仔 涼拌哲絲 十香醉排骨 鹹 纳 1子 洋 蔥 豬扒 韭菜炒豬血 鹵 牛 健 各式炒石螺 酸菜豬血 密豬肚 豆腐蝦仁 各式炒花蜆 麻婆豆腐 韭菜炒大腸 薑蔥炒螃蟹 紅 燒 豆腐 酸菜大腸 糖醋魚片 炒豬肝 炒肚片 京都排骨 炸 魚 片 西芹炒牛肉絲 酸菜肚片 炒魚片 牛角椒牛肉絲 韭菜肚片 椒鹽目魚 **蔥爆牛肉絲** 牛角椒肚片 椒 鹽豬 扒 香干炒肉絲 炒下水 香油明蝦 五花肉炒筍干 薑 蔥 豬 血 白 灼 蝦 酒糟五花肉 黄 悶 鴨 清炒金剛菜 菜花目魚 紅燒五花肉 炒目魚荔枝肉 鴨 老酒唐芥蘭

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榨菜肉絲湯 大腸豬血湯 西洋菜肉片湯 菠菜豬干湯牛 什 湯 酸菜肚片 箭 絲 魚 湯 菠菜豆腐湯 扁 肉 湯

鹵 豬 舌

炒菠菜

炒空心菜

炒 筍 干

炒菜花

蠔油菜心



清蒸龍利温哥華大蟹套餐 付送



各式大蟹 (ABC其中各選一樣)



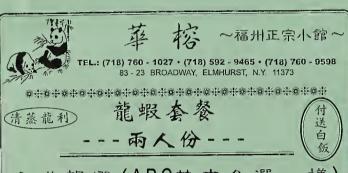
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炒魚片 蠔蛎豆腐湯 糖醋排骨 蛵干上排湯 青椒牛絲 紫菜蕃茄蛋湯 筍 絲 魚 湯 五花筍干 炒西洋菜 香味鹽雞 菠菜豬肝湯 蠔油唐芥蘭 炒石螺 牛肉滑湯 炒菠菜

付送水果

\$26.95



各式龍蝦 (ABC其中各選一樣)







好 豆 腐 湯 十香醉排骨 炒 通 菜 牛尾目魚干湯 菜花炒目魚 炒 筍 干 菠菜豬肝湯 卜 鴨 炒 菜 心 炒 菜 茄 一 炒 豬 瓜 西洋菜肉絲湯 九菜炒豬血 炒 菜 花

付送水果

\$23.95

SPECIAL COMBINATION

| ı | | | | | cyy roll & soud | |
|---|----------|-----|-----|-------|--------------------------------|-------|
| ı | 炒 | 略 | 茱 | 1. | Stir Fired Seasonal Vegetables | 5.2 |
| | 急 | 吞芥 | 桶 | 2. * | Broccofi in Garlic Sauce | 5.2 |
| 1 | 家 | 常豆 | . 腐 | 3. | Bean Curd Home Style | 5.2 |
| 1 | 芥 | 葡萄 | 紅 | 4. | Chicken with 8roccoli | 5.4 |
| J | 梅 | 樣 | 縺 | 5. | Lemon Chicken | 5.4 |
| ŀ | .a. | 香 | 艇 | 6. * | Chicken in Gartic Sauce | 5.4 |
| ı | 官 | 保: | 雞 | 7. * | Kung-Pao Chicken with Peanuts | 5.4 |
| ľ | 子 | 堇 | 維 | 8. | Ginger Chicken | 5.4 |
| 1 | 茄 | 子 | 験 | 9. * | Chicken & Eggplant w. | |
| Į | | | | | Garlic Sauce | 5.4 |
| ì | 左 | | 雞 | 10. ≠ | General Tao's Chicken | 5.4 |
| I | 芝 | 麻 | 雞 | 11. | Sesame Chicken | 5.4 |
| ł | 椒 | 能 | 糊 | 12. | Shrimp in Lobster Sauce | , 6.Ì |
| 1 | 甜 | ăŚ. | 蝦 | 13. | Sweet & Sour Shrimp | 6.1 |
| i | * | 红 | 蝦 | 14. | Rainbow Shrimp | 6.1 |
| j | 木 | 須 | 内 | 15. | Moo Shu Pork (w. 2 poncokes) | 5.4 |
| R | 3 | 鍋 | 内 | 16. * | Double Cookes Pork | 5.4 |
| 1 | 芥 | 풺 | 4 | 17 | 8eef with 8roccoli | 5.8 |
| ı | 青 | 椒 | 4 | 18. | Pepper Sleak with Onions | 5.8 |
| 1 | - | | | | | |

| | | EGG FOO YOUNG | | | | |
|--------|-----|-------------------------------------|------|--|--|--|
| 兼菜蓉蛋 | 55. | Vegetable Egg Foo Young5 | .75 | | | |
| 又烧或雞茶蛋 | 56. | Roost Pork/Chicken Egg Foo Young 5 | .75 | | | |
| 牛或蝦菸蛋 | 57. | Beef or Shrimp Egg Foo Young | 5.25 | | | |
| 本模蓉蛋 | 58. | House Special Egg Foo Young | .50 | | | |
| | | LO MEIN Small Lo | rge | | | |
| 素菜粉飯 | 59. | | .95 | | | |
| 叉烧或雞撈麵 | 60. | Roost Pork/Chicken Lo Mein . 3.25 5 | .95 | | | |
| 牛或蝦撈麵 | 61. | Beet or Shrimp to Mein3.75 6 | .25 | | | |
| 本模粉题 | 62. | House Special Lo Mein4.25 6 | .75 | | | |
| | | | | | | |

DIET SPECIALTIES

LUNCH SPECIALTIES

| | | | reckddy i i soddii id 4.00piii | |
|-----|-----|------|--|---------|
| Ch | | ot 1 | Wonton, Egg Drop, Hot & Sour Soup or S | ioda |
| 木 | | 枀 | | s) 3.95 |
| | 時 | | Stir Fired Seasonal Vegetables | |
| | 扁四鸟 | | | 3.95 |
| 魚 | 香芥 | 闹 | 4. * Broccoti in Garlic Sauce | 3.95 |
| | 常豆 | | | 3.95 |
| | 正葵 | | | 3.95 |
| 馚 | 岐 | | 7. OTTOGI G GOOT CHICKCH | |
| | 閬 | ÁÚ | | 4.25 |
| | 果 | #IL | The state of the s | |
| | 樅 | Ħ | | 4.25 |
| 杀 | 香 | 糠 | 1t. *Chicken in Garlic Sauce | |
| È | | 颖 | it and grad chicken will redricts, | 4.25 |
| 11 | 味 | 稚 | io. A Chickertail oldek deditiodece | 4.25 |
| 子 | 基 | 糠 | | 4.25 |
| 茄 | 子 | M | 15. ★Chicken & Eggplanl w. | |
| | | | Garlic Sauce | 4.25 |
| Á | 2 | 額 | TO A GOLD GITTED STREET THE STREET | |
| ã | 麻 | 維 | | 4.25 |
| 陳 | 皮 | 額 | io. a chiokeri wiiii oldrige ridvoi, | 4.25 |
| 蝦 | 能 | 桝 | | 4.75 |
| 甜 | 酸 | 蜓 | 20. 011001 010001 31111110 | |
| 彩 | 虹 | 報 | ZI. KONDOW SINNIP | 4.75 |
| 木 | 類 | 内 | 22. Moo Shu Pořk (w. 2 pancakes) | |
| 制 | 酸 | 内 | 20. 011001 0 4001 1 012 | 4.25 |
| 湘 | 江内 | 片 | ET AT OIK O COUNT.COICE | |
| | to. | | 8lackBeanSauce | |
| 100 | 鍋 | 内 | 25. * Double Caokes Pork | 4.25 |
| 芥 | 葋 | 牛山 | 201 0001 11111 01000001 111111111111111 | |
| 青 | 椒 | 4 | | 4,75 |
| + | 观牛 | [九] | 28. * Shredded Beef Country Style | 4.75 |
| | | | | |

DIET WITH NATURE FLAVOR

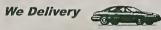
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|----|---|----|----|-----|-------|--|
| Ħ | , | 烂 | 杏 | M | 66. | Lemon Flavored Chicken & |
| à. | | £ | 乖 | act | 47 . | Vegetable |
| 74 | | * | ·Œ | ~1 | 0/. * | Spicy Szechuan Sauce |
| B | | 皮 | | 舻 | 68. * | Chicken with |
| | | e. | - | | | Spicy Orange Flavor7.55 |
| 'n | | Φ. | Т | ĘĮ | 69. * | Scotlops & Vegetables in Spicy Garlic Souce |
| 耆 | | 未 | 素 | 菜 | 70. * | Vegetables in Spicy Basil Seasoning . 7.25 |

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| SOUPS Small Large |
|--|
| * * 1. Wonton Soup 1.25 2.50 |
| # # 2 Tomoto & Egg Drop Soup 1.25 2.50 |
| 125 250 |
| 酸 妹 湯 3. * Hot & Sour Soup 125 2.50 |
| |
| 海鲜锅巴毒 5. Sizzling Rice & Seatood Soup 2.23 425 |
| 海鲜酸辣湯 6. * Seafood with Hot & Sour Soup 2.25 4.25 |
| |
| APPETIZERS * 7. Vegetable Spring Rolls (1) |
| |
| 報 B. Shrimp Egg Roll (1) 300 |
| 報 |
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| The state of the s |
| |
| 炸 章 13 Fried Chicken Wings (4)2.23 |
| SESAME DISHES |
| These fabulaus dishes are quickly sauleed andpan-llipped aver |
| high llame, to relain full flavor, blended in delicale sesame sauce. |
| |
| # 17 Serome Reet |
| |
| 芝麻椒 18. Sesame Shrimp |
| Z Ak I SI //. |
| VEGETABLES |
| 步 時 第 20. Stir Fried Seasonal Vegetable |
| /s and s 21 Dried Squieed Sinna Beans |
| at the 22 + Broccoli in Garlie Sauce |
| 数 第 第 23. Stir Fried Spinach With Fresh Galile 0.33 |
| 宋常豆腐 24. Fried Bean Curd Home Style |
| 京常且周25. * Bean Curd Szechuon Style 6.35 |
| CHICKEN |
| 粉 & \$ 26. Sweet & Sour Chicken |
| 养 蘭 鄭 27. Chicken with Broccoli |
| 展 果 单 28. Chicken with Cashew Nuls |
| 排 様 爺 29. Lemon Chicken |
| A 10 30. * Chicken in Garlic Sauce |
| 客 保 第 31. * Kung-Pao Chicken with Peanuts 7.25 州 東 32. * Chicken in Black Bean Souce 7.25 |
| 川 味 算 32.★ Chicken in Black Bean Souce 7.23 |
| BEEF |
| |
| |
| 于 党 牛 35.★ Shiedded Beef Country Style8.23 |
| PORK |
| 京普内妹 36. Shredded Pork Peking Slyle |
| (w. 4 Pancakes) |
| ☐ 68 内 37.★ Double Cooked Pork |
| #a ir #b # 38 + Pork & Beon Curd in |
| 8lack Beon Sauce7.25 |
| Older Bearing and British and |

| CHEF'S SP | FCIALTIES |
|---|--|
| # 是这样注 C-1. Harvest Delinght7.25 | 桂花内排 C-11. *Thoi Pork Loin8.95 |
| 九曆 李 邦 龙 C-1. Hatter State I and I amount and tomatoes in fresh basil and lemon grass seasoning | Marinated park lain in Thai spices and sweet alive |
| 受味 収 C-2.* Shrimp Double Feoture9.25 | 集度 牛 C-12. *Oronge Flavored Beef8.95 Breacked flank sourced with zetry orange peel & dired red pypper |
| Shrimp in two flavors - unid chilli sauce with onions and white vine sauce with snow peas | * + C-13. *Lomb Double Feature8.75 Stur freed lamb in sweet basic and scallion white seasoning Plus lamb & Chinese egglout in specy |
| 海 針 砂 格 C-4. Seofood Pot | 变球 爱鲜 C-14. Sesame Delight |
| 海鲜南面黄C-5. Angel's Hair Hong Kong Style . 9.75 An outlente ansture of seafood and vegetables on top of thin pan freed noadles | * The C-15. Hoppy Family (For 2) |
| 泰式物型組 C-7. *Thai Curry Shrimp | お 子 鄭 C-16. *Chicken & Eggplant with Gorlic Sauce |
| 被重大 版 C-8. Peppery Prawn | 養蜂雞帶 C-17. Ginger Chicken |
| 脱皮板绕料 C-9. *Crispy shrimp or Scallops9.25 Crispy shrimp or scallops and hansy glazed nathvis in a crispy creps with spicy onion sauce served on | 生 公 鄉 C-18. *General's Chicken |
| 黑椒子貝C-10. Scallops with | Sliced white chicken meat shallow fried till creaky but juicy, then sauteed with fresh ginger and hat |
| Black Pepper Souce | # Hot & Spicy {Can be altered to your taste} |
| SEAFOOD | MOO SHU DISHES |
| # 39. Shrimp with Broccoli B.75 | Shiedded mixture at vegetables w, your chaice at category sauteed in special light brown sauce, Served with four mandarin creps and that sin sauce. 未 新 出 本 版 4B. Moo Shu Pork of Chicken |
| 官 保 税 41 * Kung-Pao Shrimp | 本領內或距 4B. Moo Shu Pork or Chicken |
| NOODLES Chaice of chicken, beef, park, shrimp at vegetables Small Large | FRIED RICE Small Lar |
| \$ 式 妙 河 粉 44. Chow Fun | 班支内设备 51. Chicken or Pork Fried rice |
| 推 湯 極 47. Chicken Noodle Soup | |

| _ | _ | | |
|-----|-----------|---------------|--|
| | | | |
| 蕃 | 乜 | 海鲜 | SEAFOOD |
| | 水 | 郑181. | Steamed Live Shrimp |
| | | 攻.182. | Elephant-Nose Conch Served w. Two Ways S/P |
| | | | |
| | | 發 183. | Live Giant Crab Any Style |
| | | 奴 184. | Lobster Any Style |
| Ŧ | | 利185. | Pan Fried Flounder |
| | 旅能 | 利186. | Steamed Flounder |
| 清 | | 魚、187. | Staamed Strip Bass |
| 清 | | 稅188. | Steamed Arow HaadS/P |
| | 蒸舞 | 魚 189. | Steamed CruianS/P |
| 清 | 蒸石 | 斑190. | Steamed Sea BassS/P |
| ñ | 豉河 | 獎191. | Steamed Eel Fish with Black Bean Sauce S/P |
| ģΣ | 烧鲫 | 魚 192. | Stewed Cruian in Brown Sauce S/P |
| 韭 | 王塚 | 片 193. | Conch with Tender Leek |
| 仙 | 堂 選 | 片 194. | Conch with Bonelass Duck Hand 12.95 |
| ár. | 精塚 | 片 195. | Conch with Foo Chow Sauce 12.95 |
| 西 | | 片196. | Conch with Celery 12.95 |
| | 炒塚 | 片 197. | Sauteed Conch |
| | | 7 現 198. | Sauteed Fresh Clam |
| | | AR. 199. | Stauteed Knife Clam with Chives |
| 智 | | 现200. | Ory Bamboo Shoot with Foo Chow Clam 11.95 |
| 虿 | | 观 201. | Fresh Clam Black Bean Sauce 11.95 |
| n | | | Foo Chow Clam with Egg 11.95 |
| 乔 | 油明 | | Jumbo Shrinp Sesame Oil w. Garlic 8.95 |
| 椒 | | ₩1.204. | Salt & Pepper Jumbo Shrimp |
| 白白 | 灼 | #1 205. | Steamed Shrimp |
| | | A. 206. | Pomfred with House Special Sauce |
| 不快 | | 片 207. | Sliced Fish with Sweet & Sour Sauce 8.95 |
| | | 在皮208. | Sauteed Jelly Fish |
| 松椒 | | 魚 209. | Salt & Papper Squid |
| 炒炒 | 10 | £ 210. | Sauteed Squid |
| | | 魚211. | Squid with Chinese Caterl |
| 沙 | | 脉.212. | Sauteed Jelly Fish with Pork Xidney 8.95 |
| | | 魚213. | Sauteed Eel Fish w. Foo Chow Sauce 6.25 |
| 妊 | | 蛋 214. | Oyster with Egg |
| 外价 | | 至 215. | Crab with Egg |
| 叫生 | | 塚.215. | Sauteed Chinese Snail |
| 主意 | | | Chinese Snail w. Black Bean Sauce |
| 五白 | | | Staamed Chinesa Snail |
| 出椒 | | | Salt and Pepper Chinese Snail |
| | | | Sauteed Crab with Cabbage |
| 自 | | | Sauteed Crab with Cauiflower |
| 莱 | | 蚧 221. | Ginger and Scallion Crab |
| 棄 | | | Tasty Crab w. Spacial Vinegar Sauce 8.95 |
| | | 赞 223. | Control Clark W. Spacial Villegal Sauce 0.33 |
| | | 太子224. | Sauteed Clam 9.25 |
| | | 太子225. | Clam with Foo Chow Sauce |
| | | 长子226. | Clam with Black Bean Seuce |
| | | 太子227. | Clam with Basil |
| | | 太子228. | Ginger and Scallion Clam |
| 35 | 瓜海 | 太子229. | Calm with Shredded Melon 10.25 |
| 清 | 派大社) | 乾花魚230。 | Steamed Yellow FishS/F |
| | | | |

| V | 育 | a | 套 | 釆 | VEGETABLE | |
|-----|----------|------|---|---------------|--|----|
| 清 | * | 蚌 | À | . 231. | Sauteed Melon | 8. |
| | | | | 232. | Sauteed Malon with Dry Shrimp | 8. |
| 清 | 炒 | Ē | . · · · · · · · · · · · · · · · · · · · | 233. | Sauteed Snow Peas Shoot | S |
| 清 | 炒 | 通 | 菜 | 234. | Sauteed Water Spinach | 8. |
| 袻 | 州 | 拌i | 直菜 | 235. | Sauteed Spinach Foo Chow Style | 8. |
| 腐 | \$L | . iš | 菜 | 236. | Water Spinach with FU RU Sauce | в. |
| 収 | 哲 | 追 | 業 | 237. | Water Spinch with Fine Shrimp Sauce | 8. |
| 庚 | 芥! | 机炒 | 戦米 | 238. | Sauteed Chinese Broccoli with Ory Shrimp | 6. |
| 清 | 炒 | 唐 | 斧 艄 | 239. | Sauteed Chinese Broccoli | 6. |
| 蝾 | 油 | 唐 | 斧 龍 | 240. | Sauteed Chinese Broccoli w. Oyster Sauce. | 6. |
| 老 | 酒 | 唐 | 芥閣 | 241. | Sauteed Chinese Broccoli w. Cooking Wine | 6. |
| 济 | 妙 | 菜 | - 13 | 242. | Sauteed Chinase Vegetables | 6. |
| 清 | 炒 | 1 | 菜 | 243. | Sautead Spinach | S. |
| | | | | 244. | Sauteed Bitter Mellon Any Style | 6. |
| - 4 | 2 | ŧ | 94 | 朱食 | | |
| 3 | A | 10 | 101 | a t 18 | RICE DISHES | ı |
| | | | | 245. | Foo Chow Style Fried Rice | 5 |
| 海 | | 鲜 | - | 246. | Seafood with Rice | 5 |
| | | | | 247. | Pork Chop Any Styla Ovar Rice | 4 |
| | | | | 248. | Tolu with Shrimp Over Rice | 4 |
| | | | | 249. | Cauiflower with Squid Over Rice | |
| | | | | 250. 251. | Squid with Pickled Cabbage Over Rice | |
| | | 鸭鸭 | | 251. | Shredded Beef with Pepper Over Rice Country Style Ouck Over Rice | 2 |
| | | | | 253. | Foo Chow Cuck Over Rice | 2 |
| | | | | 254. | Sauteed Sliced Fish Over Rice | 3 |
| | | | | 255. | Sweet and Sour Fish Over Rice | |
| | | | | 256. | Foo Chow Style Spara Ribs Over Rice | |
| 荔 | | | | 257. | Lee Chi Sliced Pork Over Rice | |
| | | | | 258. | Sauteed Pork Liver Over Rice | |
| 内 | | 片 | 部 | 259. | Sauteed Sliced Pork Over Rice | 3 |
| 紅 | 堍 | ā, | 腐飯 | 260. | Braised Bean Curd Over Rice | |
| 麻 | 篓 | ã. | 腐飯 | 261. | Hot & Spicy Bean Curd Over Rice | 3 |
| 黄 | 2 | 1 12 | 占的 | 262. | Ouck with House White Sauce Over Rice | 3 |
| 糟 | ナ | , M | - 化 | 263. | Pork Intestine with | |
| | | | | | Foo Chow Sauce Over Rice | |
| | | | | £ 264. | Mixed Vagatabla Over Rice | 3 |
| | | | | £ 265. | Shredded Beef with Celery Over Rice | |
| | | | | i 266. | Sauteed Pork Stomach Over Rice | |
| | | | | £ 267. | Shredded Pork with Cauiflower Over Rice | |
| | | | | 268. | Pork Blood with Califlower Over Rice | |
| | | | | 269. | Ginger Scallion Pork Intestine Over Rice | |
| | | | | £ 270. | Saute ed Eal Fish w. Foo Chow Sauce Over Rice | |
| | | 40 | 10 46 | £ 271. | Salted Eel Fish w. Foo Chow Sauce Over Rice. | |





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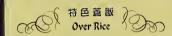
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|---|---|--|--|
| (1 - 7, 10:00am - 5:00pm) | 美保粉麵 NOODLE DISHE | 現煮鮮湯 SOUP | まり かは (台) |
| 福州 鍋 達 1. House Special Ho Fun 200 | (Thin Noodle, Rice Noodle, Rice Vermicelli, Rice Cake, Thai Noodle, Vermicelli) 内堑, 魚堑, 蝮堑, 米粉, 粉干, 白棘(年 赵, 裸锋, 粉禁, 河粉 | | 馳名清燉 STEW SOUP |
| 给成蟹鍋達 2. House Special Ho Fun with Crab / Clam 4.00 | | 榨菜购料湯95. Shradded Pork w.Pickled Cabbage Soup4.25 酸菜肚片湯96. Pork Stomach with | 清 來 水 鳴144a. Stew Duck11.95 |
| 型 3. Sweet Sov Bean Milk n.75 | 水 玛 维45. Duck with Noodle Soup | Seur Pickled Cebbage Soup | 青 敢 全 壁144. StewCrab |
| 15 4. Plain Cruller Chinese Style | 老 更 鲍47. Eel Fish with Thin Noodle Soup | 牛 什 : 697. Cattle's Viscara Soup | 清 版 水 魚145. Stew Turtle |
| 炸 埭 斜 5. Fried Dyster Cake | 免 内 美48 Rabbit with Thin Noodles Saup | 酸菜魚蛸湯96. Sour Mustard with Fish Head Soup 5.95 | 赤 墩 田 雞146. Stew Frog |
| U. THEO INTO CARE | 千 内 鲍49. Lemb with Thin Noodles Soup 4.25 | 大肠緒血高99. Park Intestine with Pork Blood Soup 4.95 | 清 燉 糕 魚147. Stew Strip Bess |
| 7. Tricd dillinip cake | 全 告 鸣 矩50. Duck with Thin Noodles Soup | 美容于貝干100. Stew Egg with Dry Scallop Soup | TA NC NE JE147. Stew Suip bess |
| 簡 州 原 丸 8. Fish Ball with Soup (8) | 海 太 子 極51. Clam with Thin Noodles Soup | 美 荟 刀 规101. Stew Egg with Dry Clam Soup | 老商級河綫148. Stew Eel Fish with Cooking Wine S/P |
| A 10. Foo Chow Dumpling with Soup (12) 2.50 | 群 槽 美52. Chicken with Thin Noodles | ♠ ★ 103. Fish Dumpling Soup | 老高級刀观149、Stew Clam with Cooking Wine Saup 12.95 |
| 二 年 · 哼11. Mixed Fish Ball Soun 2.75 | 结 肝 施54 Pork Liver with Thin Noadle Soup 3.95 | 蟹 蚵 直 腐104. Crab with Bean Curd Soup | 清 斑 克 肉150. Stew Rabbit |
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| \$12. Fish Soup (with Bone) | 学项免内粉干56. Taro & Rabbit w. White Noodles Soup. 6.25 | 媒 坷 直 唐 106. Dyster with Baan Curd Soup | 清 嫩 半 内152. Stew Lamb 8.95 |
| 尚13. Foo Chow Style Wonton Soup(12) 2.00 | 字頭羊肉粉干57. Taro & Lamb White Noodles w. Soup 5.50 秀 永 粉56. Duck with Rice Noodles Soup | 本 樓 湯 108. House Speciel Soup | 城牛尾耳魚干湯153. Staw Dry Squid & Dx Tail |
| Rb 14. Fried Dumpling (6) | 牛尾目系干粉干59 Drd Squid & Beef Tail White | 海鲜且廣湯 109. Seafood Bean Curd Soup | 上排经干湯154. Stew Sgara Ribs & Dry Clam |
| た 総15. Steamed Dumplings(8) | Nooodles Soup | 海瓜子直腐湯 110. Clam with Baan Curd Soup | 魚 肚 為155. Fish Naw Soup |
| 17. Plain Noodles w. Seseme Peanuts Sc 2.00 | 水 鴨 粉 干 60. Duck with White Noodles Soun 6.50 | 什 會 湯111. Mixed with Soup | 请文绘田稳高156. Clams with Frog's Leg |
| 市16. Meat Stuffed Rice Ball Soup (6) 2.50 | 免 米 粉 61. Rabbit with Rice Noodles Soup5.75 | 蛋紫菜基茄湯 112. Tomato Seaweed Egg Soup | Miscon and Marine Control of the Con |
| 大19. Sweet Rice Ball with Minced Bean | 煮魚 新62. Fish Noodles with Soup 5.95 牛肉粉干63. Lamb with white Noodles Soup 5.00 | 能 苯直周得113. Spinach Bean Curd Soup | El at 18 july |
| & Peenut (10) | 牛肉粉干63. Lamb with white Noodles Soup | # # 115. Egg Dorp & Fish Soup | 風味現妙 OTHER |
| 九20. Sweet Peanut Puste Stuffed Rice Ball Soup 2.50 | 牛 什 粉 干 65. Cattle's Viscera w. White Noodles Soup 4.25 | 中 内 滑 為118. Beef Soup | 业王妙田雞 157. Frog's Leg with Tender Leek |
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| 計 白 九22. Swaat Glutinous Ball | 图 均 行 67. Country Style Duck with Nondles Soun 4.50 | _ D 4 4 h at | 九菜田段159. Frog's Leg with Chives Green |
| 会 場24. Sweet Peanut Puste Stuffed Starch | 由牛肉未粉68. Country Style Beef with Noodles Soup 4.50 | 一品牛羊肉味 MEAT | 計構 即 和 160. Frog's Leg with Foo Chow Sauca 13.95 |
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Huang Jin Lao

Wenzhou Cuisine Inc.

正宗溫州滷味,麵點 溫州特色魚丸,魚餅, 燻雞,麥餅,炊飯

135- 25 40th Road Flushing, NY 11355 Tel: 718-909-1680 718-501-0299

| | | | | | | _ | | _ |
|--------------------|--------------------------------|--------|------------------|-----------------------------------|---------------|----------------------|--|-----------|
| 溫州冷菜 | Cold Appetizer | | 各式湯麵(| 米粉,鮮麵,乾麵,煙 | 系麺) | 牛肉類 | Beef | |
| | Cucumber with Jelly Fish | . 8.00 | Nooble Sour | in Any Style (Fun, No | indie) | 鐵板牛仔骨 | Sizzling Oeef Short Ribs | . ,10 |
| 海蜀 | Jelly Fish | 9.00 | 温州餛飩 | | | 小椒牛肉絲 | Shredded Beet with Hot Pep | |
| 中芹猪耳朵 | Pig's Ear with Celery | 5.00 | 紅旗排骨麵 | Wenzhou Style Wonton | | | Sauteed Steak w. Hot Peppa | |
| 魚餅 | Fish Cake | 6.00 | 紅燒牛肉麵 | | | 新 基 基 基 基 | Spare Ribs w. Scallion | |
| 蒜茸鳳爪 | Chicken Finger with Gartic | 4.00 | 錦粉蔬菜麵 | Sweet Potato Noodle w. Vegetable | | 芬蘭牛肉絲 | Shredded 8eef w. Chinese C | Celery 10 |
| 洋熊 聚 性 | Smoked Chicken | 9.00 | 錦粉排骨麵 | | | 韭菜花炒牛肉 | 8eet w. Green Pepper | 10 |
| 滷鴨 | Stew Ouck | 15.00 | 温州猪腻粉 | Sweet Potato Noodle w. Pork Chop | | 韭菜花炒士的 | ETK Sauteed Steak w. Chives | 10 |
| 白短前 | Pickled Radish | 3.00 | | Intestine w. Noodle Soup Wenzhoi | | 鞣苗炒士的球 | Sauteed Steak w. Garlic | 16 |
| 滷雞賢 | Stew Chicken's Kidney | 5.50 | 溫州魚丸麵 | Fish 8alls Noodle Soup | | | | |
| 妓娃菜 | Pickled 8aby Muster | 4.50 | 温州排麵 | Wenzhou Style Cold Noodles | | re-au | C C L | |
| 芬加祖 | 8roccoli | | 芋頭鴨:湯麵 | Duck & Taro Noodle Soup | | 海鮮 | Seafood | |
| 电角车的 | Smoked Duail | 3.00 | 雪菜肉絲麵 | Pork w. Pickled Vegetable Noodle | 20nb 2.00 | 各式炒龍蝦 | Lobster In Any Style | |
| 滷豬手头 | Stew Pig's Feet | 5.00 | 炒年糕(飯・ | ·粉) Rice Cake | | 溫哥華大帮 | Vancouver Crab | |
| 滷牛肉 | Stew 8eef | 6.50 | 温州炒年糕 | Wenzhou Style Rice Cake | 6.50 | 番炒螃蟹 | Sauteed Crab w. Egg | |
| 乳牛肚 | Stew OX Stomach | 5.50 | 螃蟹炒车糕 | Crab with Rice Cake | | 各式田雞 | Frog in Any Style | |
| 黃魚紫(乾) | Oried Yellow Crock | 5.50 | 温州炒粉乾 | Wenzhou Style Chow Fun | | 各式炒石螺 | Snail in Any Style | 11 |
| 鰻魚鮝(乾) | Oried Eel | 8.00 | 海鲜炒粉乾 | Seatood Chow Fun | | 豆瓣盔河鳗 | Steamed Fel w. 8lack 8ean | |
| 山頭麥 | Oried Seaweed | 4.00 | 螃蟹炒粉乾 | Crab Chow Fun | | 老酒嫩河鰻 | Eel with Rice Wine | |
| 扎鍛 | Braised Boldness Pork Shoulder | SP | 温州炒飯 | Wenzhou Style Fried Rice | | 紅塊甲魚 | Braised Turtle | |
| 豬肉片 | Slice Braised Pork | | 揚州炒飯 | Yang Chow Fried Rice | | 在城中 無 各式游水 | | |
| 油炸帶魚 | Fried Crispy Fish | | 報仁炒飯 | Shrimp Fried Rice | | | Any Fish | |
| 梅菜肉丸 | Meat Ball w. Ory Vegetable | | 芥菜牛肉炒飯 | Seef w. Sroccoli Fried Rice | | 紅塊黃魚 | Groaker in Brown Sauce | |
| 毛豆 | Fresh Soy 8ean | | 温州炒麵 | Wenzhou Style Noodle | 6.50 | 炒贈魚 | Eel in Brown Sauce | |
| 花生米 | Peanul | | -0 | | | 各式游水蝦 | Shrimp in Any Style | |
| 牛蹄筋 | Braised Beet Tendon | | 雞類 | Chieken | | | k I (Salt & pepper, rice wine, brow | |
| 猪大腸 | Braised Big's Intestine | | 炒雞雜 | Chicken Intestine | 9.95 | 紅燒帶魚 | 8raised Fish | 8 |
| 肉皮凍 | Cold Pork Jello | | 宮保雞丁 . | Kung Pao Chicken | 8.95 | | | |
| 表碼 | Vegetarian Duck | | 辣子雞丁 | Spicy Chicken | 8.95 | ****** 1 | (| |
| 臘肉 | Ory Pork Soy Flavor | | 魚香雞絲 | Chicken w. Gartic Sauce | | | legetable | |
| 把球 | Vegetables 8all. | | 芥加雞 | Chicken w. 8roccoti | | 豆苗 5 | Sauteed Snow Pea Leaves | |
| 豬肚 | Pig Stomach | | 左宗錐 | General Tso's Chicken | | 空心菜 5 | laufeed Water Spinach | |
| 32.1. | rig atomican trivia | | 三杯雞 | Chicken w. 8asil | 6.95 | 0£36 S | auteed Soinach | 9 |
| 湯糖 | Soup | | 豬肉類 | Pork | | A36 S | auteed A Vegetable | ε |
| 魚丸湯 | Fish Paste Soup. | 5.00 | | | | | laufeed Cauliflower | |
| 記執湯 | Wanton Soup. | | 梅菜和肉 | Shredded Sliced Pork & Preserved | | | abbage w. Ory Shrimp | |
| 西洋全島雞湯 | Genseng w. 8lack 8one Chicken. | | 筍干扣肉 | Shredded Sliced Pork & 8amboo ! | | | | |
| 豆麻螃蟹湯 | Crab w. Tofu Soup | | 芋頭扣肉 | Pork & Taro | | | lauteed String Bean | |
| 粉肉魚肚羹 | Fish Maw with Crab Meat Soup | | 酸菜豬血大腸 | Pork 8lood & Intestine w. Sour Ca | abbage . 8.95 | | ggplant in Garlic Sauce | |
| 老酒番鴨(只) | | | 爆炒腰花 | Sauleed Kidney | 8.95 | | thinese Broccoli | |
| 西湖牛肉餐 | West Lake 8eef Soup | | 魚香肉絲 | Pork w. Garlic Sauce | 8.95 | | lauteed Lootah | |
| 非王瑞柱景 | Ory Scallop Chowder | | 糖醋排骨 | Sweet & Sour Pork Chop | | 清炒卷心菜 8 | lauteed Cabbage | 7 |
| 验英豬肝片 | Liver Spinach Soup | | 回鍋肉 | Double Cooked Pork | | 家常豆腐 | tomemade Tofu | 8 |
| 跳至五米景 | Minced Chicken with Corn Soup | | 椒鹽排骨 | Pork Chop w. Salt & Pepper | | 麻婆豆腐 / 1 | Mapo Tofu | 8 |
| Mill who will have | minus omenen mur out out soup | | 1115 July 221 34 | Total only in out a ropport | | | | |





| Para Picar Appelizers | |
|--|--------------------|
| | |
| MPANADAS FRITAS/ fried empanadas | |
| UESO / Cheese | \$ 1.50 |
| ARNE / BeefOLLO/ Chicken | \$ 2.00 \$ 2.00 |
| AMON Y OUESO/ Ham & cheese | \$ 2.00 |
| HOCLO / Corn & cheese | 5 2.00 |
| HILENA / Chilena | \$ 2.00 \$ 2.25 |
| ANOIOCA/ Yuca | \$ 3.50 |
| MPANADAS AL HORNO/ Baked Empanadas | |
| SPINACA CON RICOTA Spinach & ricotta cheese | \$ 3.99 |
| ARNE/ Beef | \$ 3.99 |
| OLLO/ Chicken | \$3.99 |
| | |
| Tradicionales del Traditional Dis | hos |
| Paraguay from Paragua | V |
| OPA PARAGUAYA | \$ 4.00 |
| HIPA GUAZU | \$ 4.00 |
| HIPA SO'O | \$ 3.50 |
| | |
| HIPA ALMIDON | \$ 2.50 \$ 3.50 |
| IBEJU | |
| ORTILLAS | \$ 1.50 \$ 1.75 |
| ROQUETAS DE CARNE / Beef croquettes | |
| roquette with yuca and chicken | \$ 2.55 |
| roquette mitryaes and emenen | |
| Sopas auténticas Authentic | |
| del Paraguay Paraguayan s | soup |
| UNES / Monday | |
| OCRO / White corn with beef | \$ 6.25 |
| AARTES / Tuesday | |
| ORI-VORI DE POLLO | \$ 6.25 |
| Thicken soup with corn balls | |
| MIÉRCOLES/ Wednesday | |
| PUCHERO/ Beef soup with vegetables. | \$ 6.25 |
| UEVES/Thursday | \$ 6.25 |
| VORI VORI KEZU | \$ 6.25 |
| Corn flour & cheese Paraguayan style //IERNES / Friday | |
| CALDO DE PESCAGO/ Fish soup | \$ 6.25 |
| CALOO SO'O APU'A/ Meat ball soup | \$ 6.25 |
| SABADO/ Saturday | |
| | \$ 6.25 |
| /ORI VORI OF POLLO/ Chicken soup with corn balls. | |
| DOMINGO/ Sunday | |
| GOYO / Ground beef soup | \$ 6.25 |
| CALDO DE PESCAOO/ Fish soup | \$ 6.25 |
| | |

| | | | FREE |
|---|----------------|--|---|
| Sandwich | | to change. 1/30/2013 - Vence 11/30/2013 | dessert |
| | 0000 | 1/30 | |
| H OE LOMITO I LOVE PARAGUAY | _\$ 9.99 es | 8 | with purchase of |
| SUESA DE LUJO | \$ 9.99 | -Ver | CON NO |
| rger Oeluxe: Tomatoes, lettuce, egg, ham, bacon, d french fries | | ge / 6 | 340.00 i |
| OE CARNE O POLLO | \$ 5.99 | char 30/2 | or more |
| r beef Milanese with lettuce and tomato | _\$ 7.99 | ALI) | Coupons can not be combined, No es válido para otra oferta |
| ken, tomatoes, lettuce, egg, cheese and french fries | 2 7.99 | Expires | |
| H NATURAL | _\$ 4.99 | E E | I LOS MANGAN |
| tuce, egg, cheese, beet and mayonnaise on white b | read | -Taxas are not included in price - Prices are subject to change e. 11/30/2013 Expires 11/30/201 | 43-16 Greenpoint Avenue, Sunnyside |
| | | سے ق | |
| | | g . | |
| Cames Steak | | hide | |
| A BURN DOS PERSONAS | £ 27.00 | ot inc | |
| DA PARA DOS PERSONAS for two: skirt steak, beef ribs, pork, chicken, | \$ 27.99 | 0/20 | FREE |
| sage, fried yuca and grilled vegetables | | 11/3 | |
| E PARAGUAY | _\$ 21.99 | ige in | Empanada |
| AL PLATO | \$ 17.99 | cambiar skt previo aviso - Toxes are not to Expires 11/30/2013 - Vence 11/30/2013 | in restaurant |
| on a plate | \$ 14.99 | 2013 | only |
| BALLOeak with onlons and eggs | \$ 14.99 | /30/ | *not valid for delivery Coupons can not be combined |
| | \$ 14.99 | 11 S | No es válido para otra oferta |
| ered with paraguayan tortilla | \$ 11.99 | amb opire | |
| igef | 4 | Precios no incluyen taxes - Los precios pueden cambiai sin previo - Vernce, 11/A0/2013 Expires 11/30/201 | I LOX TAUAGUS |
| | | 3 | 43-16 Greenpoint Avenue, Sunnyside |
| Todos los platos llevan acompañamientos All dishes are accompañed with side dishes | | OD . | |
| All dishes are accompanied with side-dishes | | وّ | |
| | | · 5 | \$ 2.00 |
| | | 200 | 4 7'00 |
| Pollo Chicken | | 1780 | ULL |
| | | i no | ווט |
| A DE POLLO | \$ 9.99 | Very | your purchase of |
| rilanese | | 13 e | your purchase of \$20.00 |
| OE POLLO AL GRILL | -⇒ 10.99 ° | 0/2 | or more |
| RIENTAL | _\$ 12.99 | 110 | Coupons can not be combined No es válido para otra oferta |
| ith onlons, carrots, roasted pepper, zuchinni and ginger OVE PARAGUAY. | \$ 14.99 | 10 | No es valido para dita dierra |
| ial chicken breast, curry, vegetables and white rice | | , 3 | i lot Muan |
| | | 1 | 47-16 Greenpoint Avenue, Sunmylide |

SANOWIG Filet mign HAMBUR Cheesebu onions ar MILANES Chicken on SANOWIG Grilled chi SANOWIG Carrot, le



和茶系列 Black Tea D 阿薩姆紅茶 11f. Black Tea 章 衛紅 奈 11f. Strawberry Black Tei 韓 蜜 紅 茶 119. Honey Black Tei 上果 紅 720. Mago Black Tei 百香果紅茶 721. Passion Fruit Bl 荔 校 紅 奈 122. Lychee Black Te 無茶系列 Tea Free Dr 金 桔 檸 檬 T23. Kumquat Lemon 花旗麥蜜糖 T24. Honey Ginseng 酸 梅 湯 T25. Plum juice

| ink | | 冰沙系列 | Slush | 套餐定食 | Combo |
|---|---|---------------------------------------|---|--|---|
| ilk fulk a) w. Milk i Tea) w. Mil ia k Tea Drink i Tea fea fea fea fea freen Tea fen Tea | 3.25 3.25 3.50 3.50 3.50 3.50 3.50 3.50 3.50 3.5 | 沙沙沙沙沙沙沙沙沙沙沙沙沙沙沙沙沙沙沙沙沙沙沙沙沙沙沙沙沙沙沙沙沙沙沙沙沙 | 11 Mango 3.75 12 Strawberry 3.75 13 Passion Fruit 3.75 14 Lychee 3.75 15 Yogurt 3.75 16 Pineapple 3.75 17 Green Apple 3.95 18 Taro 3.95 19 Matcha Green Tea 3.95 110 Chocodale 3.95 112 Coffee 3.95 112 Coffee 3.95 113 Red Bean 3.95 114 Almond 3.95 115 Peach 3.95 116 Honey Dew 3.95 | 器加生 內爾語 经 日本 內爾語 医 日本 內爾語 医 日本 內爾語 医 日本 工作 辩证 医 计 在 医 在 对 的 是 一种 | C1. Tomato Beef Noodle 5.95 C2. Spicy Beef Noodle 5.95 C3. Japanese Style Curry Chicken 5.95 C4. Japanese Style Fried Pork Chop 5.95 C5. Fried Chicken Fillet 5.95 C6. Taiwan Style Popcom Chicken 5.95 C7. Chicken Teriyaki 5.95 C8. Beef Teriyaki 5.95 C9. Tha Style Fried Fish Fillet 5.95 C10. Japanese Style Fried Glohn (chicken/Geef/shrimp) 5.95 C11. Taiwan Style Cold Noodle 4.95 |
| Tea | 3.25 | 綠豆冰沙 | H7. Green Bean 3.95 | | |
| Orink | 2.95 | 台式刨冰 | Taiwanese Ice | 小點 頭檯 ₩泰式辣雞翅膀 | Appetizers A1. Thai Style Chicken Wing (hot) |
| ck Tea ea ea ea ea ellack Tea rink in | 3.25 3.25 3.25 3.25 3.25 3.25 3.25 3.25 | 好脆芋地芋大小綠仙愛欽風玉埃布椰蜜 瓜 紅紅 花 | T1. Tapioca Pearls (Bubble) T2. Tapioca Ball T3. Taro Ball T4. Yam Ball T5. Taro T6. Red Kidney Bean T6. Green Bean T9. Black Jelly T10. Velbow Jelly T11. Roasted Peanuls T12. Pineapple T13. Sweet Com T14. Condensed Milk T15. Lychee Jelly T16. Pudding T17. Preserved Fruit | 一口 赖 皎豆 内 慈 图 图 图 图 图 图 图 图 图 图 图 图 图 图 图 图 图 图 | \$ (4 pcs) 3.75 L (8 pcs) 6.50 A2. Fried Dumpling 3.75 A3. Edamame 3.25 A4. Cheese Crab Meat 3.75 A5. Sleam Shu Mai 3.50 A6. Sunflower Chicken 3.95 A7. Rock Shrimp 3.95 A8. Hindu Nodel w. Egyl Fish Ball (hot) 3.75 A9. House Special Passion Fruit Salad 4.95 A10. Mango Salad 5.25 A11. Fried w. Satad (chicken) beeffshrimp) 5.25 A12. Write Rice w. Soup & 1 Cold Dish 2.50 A13. Thai Seafood Salad 5.95 |
| | 3.50 | 20 | Lenne | | |

5.95 4.95



THAI FOOD ENTREES .

| | INGER CHICKEN |
|----|---|
| | Str find chicken with ginger, muskrooms, onions, scallions and string bean |
| | ASIL CHICKEN Chicken seutsed with basil, leaves, onions, bell peppers and chih |
| | EMONGRASS CHICKEN |
| | ENONGRASS CHICKEN Stir fried with onion, ecoluone nappa and Shitako mushrooms |
| | HICKEN WITH CASHEW NUTS |
| | Sautend with celery, onion, bell perpure, ecallion and water cheet nute |
| | and the territory that pay party account one will the coast and |
| r | URRY |
| ~ | HOICE OF VEG. \$ 8.95, CHI. \$ 9.95, SHRI. \$ 13.95, FISH |
| | |
| | ED CURRY |
| | Bamboo shoots, egoplants, bell peppers and basil leaves |
| | REEN CURRY |
| | Bamboo shoots, string beans, bell pappers and basil leaves |
| | ENANG CURRY |
| | String beans, hme leaves and bell pappers ASSAMAN CURRY |
| | ASSAPIAN CORRI Polatons, peanuts and anions |
| | colones, pounts una vinens |
| | ERFOOD |
| ٥ | EXTOOD |
| R | ED SNAPPER WITH CHILI SAUCE |
| | Whole red enapper topped with chili source, garger, garlic |
| s | HRIMP CHU CHEE |
| | Bell papper, laceyras, galanga, basil in Chu Chee sauce |
| S | EAFOOD STIR FRY |
| | Shrimp, fish, scallop, mussels, on bell popper, besil learce |
| | |
| 9 | COODLES |
| ((| THOICE OF VEG. \$ 5.95, CHI. \$ 6.95, SHRI. \$ 7.95) |
| P | AD THAI |
| | Rice noodlo, egg, bean sproute and scalions |
| P | AD SE EOW |
| | Wida noodle, egg and Chinese brocroli |
| | AD KI MOW |
| | Rice noodle with basil leaves, chilies and onions, bamboo shoots, tomatoes and i |

RICE & NOODLES

| FRIED RICE | . Veg. 4.95 |
|--|-------------|
| Home style fried rice cooked to your choice | Chi. 5.95 |
| | Shri. 7.95 |
| YOUNG CHOW FRIED RICE | 7.95 |
| Chinese fried rice with a combination of shrimp, chicken and vegetable | |
| THAI FRIED RICE | Veg. 4.95 |
| Authentic that fred rice with onion tomato, bank, chilli cooked to you | |
| , | Shri. 7.95 |
| CHILLI GARLIC FRIED RICE | Vec. 4 95 |
| Spicy traditional fried rice with a tinge of garlie flavor choice of | Chi. 5.95 |
| skrimp, chicken or vegetable | Shri. 7.9 |
| IASMIN RICE | 1.95 |
| Chinese style steamed nos | |
| HAKKA NOODLE | Veg. 4.95 |
| Traditional chinese noodlo hakka style cooked to your choice | Chi. 5.95 |
| | 5hri. 7.95 |
| CHILLI GARLIC NOODLE | Vog. 4.95 |
| Spicy traditional noodle with a tinge of garlie flavor, | Chi. 5.95 |
| choice of shrimp, chicken, or regetable | Shri. 7.9 |

VISIT OUR WEBSITE: WWW.INDIANCITY.NET



184-22 Horace Harding Expwy. Fresh Meadows, NY 11365 CLOSE TUESDAY



Tel. (718) 353-3804 Fax (718) 353-4186
Business Hours: Lunch: 11:30 am -3:00 pm
Dinner: 5:00 pm - 10:00 pm
184-22 Horace Harding Expwy.
Fresh Meadows, NY 11365

APPETIZER

| | VEGETABLE TRIANGLE (THAI) |
|---|--|
| | A delightful starter served with sweet chilli souce |
| 1 | CRISPY CHICKEN WITH HONEY AND DRIED CHILLI . 4 95 |
| | Chicken lightly torsed with honey and dried chilli |
| - | SHRIMP SALT AND PEPPER |
| | Shrimp sautood with chapped garbe scallion and fresh chilli |
| | CHICKEN SATEY WITH PEANUT SAUCE 4.95 |
| | Spicy cubes of chicken in shower, served with pound source |
| ŧ | FRIED SHRIMP WITH BLACK PEPPER |
| | Crispy fried skrimp tossed with garlie, onian and popper |
| ١ | DRUMS OF HEAVEN |
| | Tender chicken wings cooked with fresh herbs, chilli & poppers |
| ١ | GOBI MANCHURIAN |
| | Chunks of cauliflower tossed with Manchurian sours with anion and chib |
| ٩ | DRUMS SCHEZUAN STYLE |
| | Tander drumetick cooked with fresh harbs, onions, and chiki in a spicy garke sauce |
| ۱ | CHILI CHICKEN DRY 4 95 |
| | att die tatelitei |

| SALAD | |
|--|---------------------|
| BROCCOLI SALAD | 3 |
| Fresh shunks of broccoli topped with a shunky peanut drawing PAPAYA SALAD | 3 |
| Shoodded papaya, rhapped band, toosted poonuts with spices MINED VEGETABLE SALAD | 3 |
| Country sumbination of regutables and shels special sauce of true SHRIMP SALAD. | sarind and nots |
| Babu shrimp tassed with basil, shilli, and lime price | 3 |
| Mused greens with hard boiled egg, tomatoes, sucumber with shel | 's special dressing |
| SOUP | |
| | Chi. 495 Crab i |
| | Chi. 4.95 Shri. 5 |
| | Chi. 4.95 Shri |
| Tougy hot soup with mushmom and tofu SPICY LEMON CORIANDER SOUP Veg. 3.95 Spicy sonp with golden mushroom, coriander bases in lemon flo. | Chi. 4.95 Shri. 5 |
| WONTON SOUP | Vog. 3.95 Chi. |
| Transparent soup with regstable as dicken dumphags CLEAR NOODLE SOUP | Chi. 4.95 Shei. |
| Brothy soup with soft noodles SEAFOOD SOUP | |
| Delicate samp made with a combination of stab, lobstes and chri | m p |
| ENTREE | |
| VEGETABLE | |
| COUNTRY STYLE VEGETABLE'S Sautesd baby com. mushrooms, and bamboo shoot in shofe spe PAD THAI KING VEGETABLE | cial sauce |
| Assarted segetables cooled in that basil and bean sauce AMERICAN CHOP SUEY (VEGETARIAN OR NON-VE Crisry fried noodle served with regetable, shicken in sweet and | GETARIAN) Vog. |
| DELUXE VEGETABLE SZECHUAN | tuce |
| VEGETABLE CHILLI SAUCE | |
| VEGETABLE MANCHURIAN Doep freed cogetable bolls finished in delicous Manchurian sas | uce |
| An excellent recipe of direct potatoes cashou nuts with dried in | d shillies |
| BRAISED TOFU Cubes of bean surd with dived cognitables in spicy brauen sauce | |
| Degree of spices can be varied on req | mest. |

| SEASONAL VEGETABLE BLACK BEAN SAUCE . | 7.95 |
|--|-------------|
| Fresh green coyetables with chills, garlie, sauteed in black been sauce | |
| SWEET AND SOUR VEGETABLE | 7.95 |
| Assarted fresh cogetable's onion and procapple cooked in sweet and sous sance | 7.95 |
| | 7.95 |
| Shoud agg plant coaked in sprey hot garlis saves CHILLI PANEER | 7.95 |
| CHILLI PANEER Cubes of cottage sheese with fresh chilli and anion in light say chille same | 4.75 |
| VEGETABLES IN WHITE GARLIC SAUCE | . 7.95 |
| Assorted groon gasden registables mixed with gingas garlic in a white sance | |
| GOBI MANCHURIAN | 7.95 |
| Marsels of saulflower cooked in a Manchunan sauce | |
| A PANEER MANCHURIAN | 8.95 |
| Chunke of suttage rhoese tugether with segetables in a Manshuman sauce | |
| MA-POS TOFU | . 7.95 |
| Cubes of tofu combined with chopped corrots, onion, ced & green poppes in a spray bron | TO PARTY IN |
| VEGETABLE OASIS | . 2.93 |
| Fresh okra together with enion, tamoto, and bell pepper in the shops apecial tomas 200 | na game |
| | |
| CHICKEN | |
| | |
| N CHILLI CHICKEN (HAKKA STYLE) | 8.95 |
| Diced chicken with fresh shill and pepper socked in traditional Hakka style | |
| CHICKEN IN HOT GARLIC SAUCE | . 8.95 |
| Combination of chicken with voquetables in a hot garlic sauce | 8.95 |
| CHICKEN HONG-KONG STYLE | 6.93 |
| Dicod shicken socked with a spicy blend of hot peppers and scallians CHICKEN BLACK PEPPER SAUCE | 8.95 |
| Stis fried chicken in black papers sance | . 0.75 |
| CHICKEN SZECHUAN STYLE | . 8.95 |
| to the control of the | |
| GINGER CHICKEN | . 8.95 |
| Di I I i I I d i | |
| CHICKEN WITH CASHEW NUTS | . 8.95 |
| See Let 1 Lister with most table and corbon note in brown source | |
| CHICKEN WITH BROCCOLI | . 8.95 |
| Sliced chicken stir freed with broccoli cooked in light brown source | 0.00 |
| Sheed chicken stis freed with broccoli cooked in light bronen source CHICKEN MANCHURIAN | . 0.92 |
| Chicken dumplings finished in a spiny Manchurian source SLICED CHICKEN WITH MUSHROOM AND BAMBOO SHOOT | |
| Sliced chicken souted with muchrooms bumbon shoot and | . 0.78 |
| Sliced chicken sauleed with mushrooms bumboo snoot and union bell papers cooled in ouster sauce | |
| SWEET AND SOUR CHICKEN | . 8.95 |
| Delicious tendes chicken in blanded except and sour with vegetables | |
| CHICKEN EGGPLANT SCHEZUAN | . 8.95 |
| Dead shakes exclud with exactent, proper, and anion in a Schozuan style sauce | |
| CHICKEN SINGAPORE STYLE | . 8.95 |
| Died Airles combined with channel onion, amore and garlie in a spice Hoi-Sin | FOUR |
| KUNG-PAO CHICKEN | 8.9: |
| Diced shicken cooked with roasted red chillies, onion, papper | |
| in a spicy brown souce topped with peanuts | 8.95 |
| CHICKEN OASIS Deired shirken cooked unt bell pappers and onion in the sheft special tomatu bases | |
| Daired shicken cooked ust but pappes and onton in the sheps special tomais once | - DEPLO |

| Degree | oſ | spices | can | be | varied | on | request | |
|--------|----|--------|-----|----|--------|----|---------|--|
|--------|----|--------|-----|----|--------|----|---------|--|

| 7 | 17 | 7 | ſι | P |
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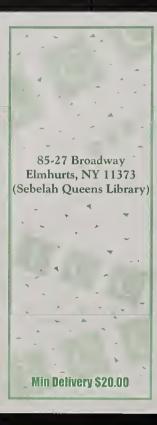
| SLICED LAND CHILLI (HAKKA STYLE) | 10.95 |
|--|---------|
| Sliced lamb santeed with anion and fresh green shall source | |
| LAMB SZECHUAN SAUCE | . 10 95 |
| Sliced kinds coutered with bamboo shoot union and shifts in authentia spicy sauce | |
| SLICED LANB HONG-KONG STYLE | 10.95 |
| SHREDDED LAMB WITH GINGER Ster fixed lamb with bell popper and shredded ganger flavored source | . 10.95 |
| SI. LAMB WITH MUSHROOM & BANBOO SHOOT | 10.95 |
| Stisfood lamb cooked with mushrooms, bambon shoot in oyster flavored cones | |

SEAFOOD

| SHRIMP SZECHUAN STYLE |
|--|
| Charlet and a second on a deboately Cornered spice sauce |
| SHRIMP HOT GARLIC OR BLACK PEPPER SAUCE 11 95 |
| A traditional combination of shripp with resolubles. |
| I. I same show of hot notice or black recours source |
| CHILLI SHRIMP 11.95 |
| Cl : L. L. L. sain. shift sauce |
| SWEET AND SOUR SHRIMP |
| Cl |
| SHDIMP WITH CASHEW NUTS |
| Su. Li. A driver cooked in constable and earlie flavored source |
| SHRIMP BEIJING STYLE |
| cut to the contract of the con |
| FISH CHILLI GARLIC SAUCE |
| Street list control in earlie flavored shill source |
| FRIED POMFRET FISH (CHOICE OF SAUCE) |
| On that a material source chilli as a word and sours |
| SFA.BASS IN SPICY OYSTER SAUCE 12.95 |
| D. Jone San Jam have excluded in a spirit meter sanse |
| SHRIMP WITH BROCCOLI |
| Shrimp stic fried with broccoli in an oyster sauce |
| SUDIMP IN RUACK REAN SAUCE |
| Stir bred strimp with bell support and onton coaked in a spicy black bean sauce |
| |
| Rober shripen cooked with reasted red shiller, oman, pepper in a brown source topped with pounds |
| |
| Slump socked with roasted ced chilies, onian, popper in a brown sauce topped with peanute |
| FRIED POMFRET IN A GINGER SAUCE |
| Whole fried pomfret tapped in a ginger flavored sauce |
| CATFISH FILLET IN GARLIC SAUCE |
| Delicate fillet of cutfish topped with a gardic flavored sours |
| |
| Fillet of catfish prepared with rod anion, sliced bombos shoot and dired shiftes |
| SEA BASS WITH BROCCOLL 13.93 |
| Fish stir fried in a light brown sauce |
| SEA BASS IN BLACK BEAN SAUCE |
| Fish stis fred with bell pappers and onion cooked in a spiny block bean sauce |
| |
| Filles of sea base mingled with ced and green pappose as well as anion |
| in the shefe special tamato bases souce |
| |

Degree of spices can be varied on requ







Kue Basah

Tahu Petes 1.00

Resoles 1.50

Lumpia 1.50

Lemper 1.50

Pastel Goreng 1.50

Kue Lapis Surabaya 2.00

Ongol-Ongol Nangka 2.00

Bakcang Ayam 2.25

Wajik Nangka (Isi 2) 2.50

Talau Ubi (Isi 2) 2.50

Silkang Ambon (Isi 2) 3.00

Tahu Bakso (Isi 2) 3.00

Tahu Bakso (Isi 2) 3.00

Martabak Telor + Acar (Isi 2) 3.00

Martabak Manis 6.00

Hee

Menu Utama

Minuman

Es Blewa

Es Kelapa Muda

Es Campur

Es Camp

Breakfast Special Nasi Pagi Nasi Goreng ...

Lain - Lain

· Dud

HORARIO DE DESAYUNO

SABADO: 10:00 am. a 1:30 pm.
DOMINGO 10:00 am. a 1:30 pm.

FERIADOS DE 10:00 am. a 1:30 pm. y abientos hasta las

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|------------|-------------|
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| WEDNESDAY! | 12m - 10pm |
| THURSDAY! | 12m - 11pm |
| FRIDAY! | 12m - 12am |
| SATURDAY! | 10am - 12am |
| GUNDAY' | 10am - Ifpm |

* ENTRADAS - APPETIZERS * *GUISOS - STEWS* *PESCADOS - MARISCOS* * PESCADOS - MARISCOS* 8.79 Pescado a lo Macho Assorted sadiood mixed in a piley wine asuce served over a sea troot fillet ... 8.75 Picante de Mariscos - Spity mixed sadiood in a to maio and beer scallood Broth ... Call Draw de Mariscos - Spity mixed sadiood in a to maio and beer scallood Broth ... Call Draw de Mariscos - Seadood store in the mixed sadiood in a to maio and beer scallood Broth ... 8.75 Pescado Stidado - Steamed white fish fillet with onions to mato and scalood broth ... Stidado de Mariscos - Seamed scalood in a broth with enions and tumatoes ... Arroz Con Chaulfa de Mariscos - Sealood store ... Arroz Con Chaulfa de Mariscos - Sealood fired in event and scalood ... Arroz Con Chaulfa de Mariscos - Sealood fired in event ... 12.75 Pescado Apanado (filete) - Brauded white fish fillet with letture and tomatoe salod ... Pescado Apanado (filete) - Brauded white fish fillet with letture and tomatoe salod ... 9.75 9.75 9.75 Salizado de Cemarones - Stiffride skillon, chinges and charved is no intense. Salizado de Mariscos - Stiffride skillon, chinges and edurant sich no horas and tomatoes ... 8.87 11.75 1 Seco de carme - Red fatevin o Clinitro suice Seco Combinado - Bed fatevin o Clinitro suice served with beans Seco de Cabrito - Lamb steve in a Ali Pinne suice, served with beans Seco de Cabrito - Tamb steve in a Ali Pinne suice, served with beans Seco de Cabrito con Frigioles - Lamb ateve in ali Pinne suice with beans. Cau - Cau - Honeycomb tripe steve in a Tomeric savee. Mondonguito a la Italiana - Honeycomb tripe steve in a tomdo sauce Aji de Gallina - Surededs feels ment in a hany creamy aji amonilo savee Cilloquito con Carne - ollucus potato with string beef Ceviches Chicharrones *CARNES y AVES* Siliced Octopus 10 Ceviche de Mariscos Calamari, Octopus, Shrimp, Scallops, Clam, and Mussel 14 Bister: Apanado con Papa a la Huancaina Breadet steak with Silced public overered with creamy sij amarillo ssuce 12.75 Lomo Salfado - Siliced tender beef sir-fried with onions and tomato 9.75 Tallarin Salfado Clinices siyle pasta, mixed and served with your choice of chicken or Beef 9.75 Tallarin Salfado Tallarin a la Huancaina Fillet em bister o possado frito pasta with huancaina sauce with steak or roa trout 11.75 Arroz Chaufa — Beef fried fore (Gurle) 8 Pork fried free (Poslo) 8 Pork fried free Poerco 8 Follo Salfado - Siless of chicken ntts fried with onions and tomato 9.75 Milanessa de Pollo — Breaded chicken breast with saled and French fried 9.75 Papa Rellena con Arroz Crispy mashed potato stoffed with meat served with rice 7 Arroz a la Cubana — Two fried eggs with sweet plantain and rice 6 BOCADITOS Bistec encerbollado - Seek with sauted onins and to mate Bistec Apanado - Breaded steek Seco de Carre - Beef seev in eliabuto souce Seco de Cabrito - Lamb steev in aji pana sauce Lomito - Silect el ender beet Sile rifed with colars and to matos Pollo a la parrilla - Goilled chicken Tallarin Verde, rates mixed in a basil, spinech, and cheese sauce. Bistec Apanado - Breaded steek Bistec Encebollado - Steek with souted enion and to moto Milanessa de Pollo - Breaded theken Breast Pollo a la Parrilla - Grilled Chicken. 975 Camerones - Shrimps 10.75 Calarmar - Sleed Collemori 10.75 Calarmar - Sleed Collemori *SOPAS - SOUPS* Pescacado y Mariscos 10 ANTOJITOS 10 Fepa Pitta 10 Fepa Pitta 10 Fepa Pitta 10 Fera Pitta 10 Fepa Pitta 10 Fera Pitta 10 *PARRILLA - GRILL* Bistee a la Chorrillana – Boneless shell with sexisted onions and to muto Churrasco a lo pobre – Shell steak with sweet plantain, fried egg and french fries ... Bistee a lo pobre – Shriel in steak with sweet plantain multired egg and french fries ... Beattralla ½ – Shell steak with steak The use that land seed or free and said of Pargo rojo a la parrilla – Red srupper with eassave and saiss criefla ... Salmon a la parrilla – Salmon site samed versus seed and seed to the Pollo a la parrilla – boneless chicken served with potato saind Aves y Carnes *POSTRES - DESSERTS * AYES, Y. CARTRES Small - Large Caldo de Gallian - Fowerk noodle soup 4 7 Aguadito de Pollo - Gloritor flavored dec soup with chicken 3 5 Sopa a la Minuta - Meat soup with angle hair noodle and egg 3 5

路寶馬來食祭 Ipoh Malaysia Cuisine 85-08 Roosevelt Avenue, Jackson Heights, N.Y. 11372 Tel.: (718) 429-7389

正宗馬來食府

HOUSE APPETIZERS ★#+★

..... 2.75

| No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No. | No.

| | 上看来徐、河岭 湘岭、苏州 |
|-----|-------------------------------|
| 18. | 结构清衡 3.00 |
| | Pig Feet Noodles Soup |
| 19. | 免子治数 3.25 |
| | Fish Ball Noodles Soup |
| 20. | 4九清河 |
| | Beef Ball Noodles Soup |
| 21. | 海鲜漬粉 |
| | Sea Food Noodles Soup |
| 22 | 福建城縣 3.75 |
| | Hok-Kian Shrimps Noodles Soup |
| 23. | 五三 功分 |
| | Asam Laksa |
| | CURRY NOODLES IN SOUP |
| | → 作法未分、万分、油砂、無額 |
| | |
| 24. | 中性兒子與 |
| | Curry Fish Ball Noodles Soup |
| 25. | ● 性牛丸河粉 3.75 |
| | Curry Beef Ball Noodles Soup |
| 26. | ⇒短蒜齒 |
| | Curry Chicken Noodles Soup |
| 27. | ●瘦牛輪輪 3.50 |
| | Curry Beef Noodles Soup |
| 28. | 四位就色米粉 |
| | Curry Squid Noodles Soup |
| 29. | □ 授料规划 价 |
| | |

FRIED RICE, PAN FRIED NOODLES

| 32. | 福州炒飯 |
|-----|------------------------|
| | Yeong Fried Rice |
| 33. | 福建分新 |
| | Hok-Kıan Noodles |
| 34. | 馬朱砂飾 |
| | Malaysian Noodles |
| 35. | 庚府炒飯 |
| | Cantonese Noodles |
| 36. | 五州炒来 |
| | Singapore Noodles |
| 37. | 越色沙米4.25 |
| | Salted Fish Noodles |
| 38. | 十分十万 |
| 39 | |
| 39. | 清蛋牛河 |
| | eggs or neer Choiv run |

HOT, COLD BEVERAGE 多点分析机器

| →母、切茶(Hot).75 (Cold) 1.25 |
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| 各式汽水 |
| Soda |
| 建 |
| Cold Red Bean Juice |
| 本核每日植水 |
| House Special Duly Descarts |

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| 湯 類 SOUP | 海鮮類 SEAFOOD | | |
| 波林念思则子 Reef Soun W. Beef Ball | 清 藻 魚 Steamed Fish | | |
| 魚 丸 裼 Fish Ball Soup | → 戸 総 毎 Fish w. Hot Bean Sauce Seasonal | | |
| | 于 煎 魚 Fried Fish | | |
| 小菜類 COLD DISHES | ★ 新瓜子於九層塔 Manila Clams w. Black Bean Sauce 7.90 | | |
| 海味三拼 Tasty Beef, Ox Tripe | 清妙 蝦仁 Plain Sauteed Shrimp7.50 | | |
| 成 妹 任 館 Spicu Ov Tendon | 素菜類 VEGETABLE | | |
| ★麻辣牛肚 Spicy Ox Tripe | 于局四季豆 Dried Sauteed String Bean4.95 | | |
| are the Mr. All Sanuaged with Garlic Sauce 1.50 | ★魚香茄子 Eggplant in Garlic Sauce | | |
| ★ 小辣椒炒銀魚絲 Dried Fish with Spicy Pepper4.25 椒腿牛肉丸 Fried Beef Ball | 蚝 汕 芥 闋 Broccoli in Oyster Sauce4.95 | | |
| | 清炒時菜 Mixed Vegetable4.95 | | |
| 牛肉類 BEEF 625 | PANCAKE, DUMPLING | | |
| 青椒 年 Beef with Green Pepper | 新 點 類 & NOODLES | | |
| 42 M 4- Boof with Scallions | 芝麻大餅 Sesame Pancake | | |
| *沙 茶 牛 Sliced Beef w. Sha-Cha Sauce 6.25 小 芹 牛 Beef with Chinese Celery | 芹菜牛肉木位 Celery & Beef Dumpling (8)3.25 | | |
| 本 工 生 Bean Curd with Beef | 紅葉中南東中南 Noodles w.Beef or Ox Tendon Soup 4.25 古海牛肉麵 Noodle with Beef in Soup 4.25 | | |
| ★咖 哩 牛 Curry Beef | ## ## Hot Noodles w. Chili Sesame Sauce 3.25 | | |
| | 各式兩面質 Crispy Fried Noodles | | |
| 羊肉類 LAMB | | | |
| 葱 爆 羊 Lamb with Scalifors | 炒 飯 FRIED RICE 鹹魚炒飯 Dried Salt Fish Fried Rice5.95 | | |
| AN 17 AS 177 Y | 未 blt blo fie House Special Fried Rice4.25 | | |
| 題 類 CHICKEN 三 杯 與 Three-Cup Chicken | 各式炒饭 Fried Rice | | |
| 上韓 子 郑 Chicken with Hot Spicy Pepper. 5.50 | (Choice Beef, Chicken, Shrimp) | | |
| 芥 闞 鷄 Chicken with Broccoli | ★ Hot & Spicy | | |
| | | | |
| \$ | | | |
| 經 濟 午 餐 (附湯、飯) (\$3.95) | | | |
| LUNCH SPECIAL | (with Soup and White Rice) | | |
| 請用號碼點菜 11:30 AM | M~3:30 PM PLEASE ORDER BY NUMBER | | |
| 1. 背椒 牛 Green Peeper with Beef | 6. 去骨鶏腿 Fried Boneless Chicken Leg 7. 祚 蘭 牛 Beef with Broccoli | | |
| 2. * 等 失 牛 Shredded Beef w. Stender Bamboo Shoo | 8 ★ 麻 悠 豆 腐 Szechuan Bean Curd | | |
| 4 素 恭 生 Tomato with Beef | 9. 芥蘭 鷄 Chicken with Broccoli | | |
| 5. 四季豆牛 Beef with String Beans | 10.★咖 哩 牛 Curry Beef 11. 五香滷味飯 Spiced Mixed Meat on Rice | | |
| | Complete Com | | |
| 特製經濟便當。每日更 | 换,四菜一湯,歡迎品嘗 | | |